



**Palate Notes:** White peaches and Pippin apple with notes of apricot and pink jasmine, this stainless steel fermented, non-malolactic, dry white wine is super crisp and clean and reminds one of lazy summer days.

**Serving Suggestions:** Salads, ceviche, oysters, sushi, chilled seafood, grilled fish, chicken dishes...the list is endless!

**Optimal Temperature:** 42° F

## 2016 Di Bruno- Pinot Grigio Sierra Madre Vineyards

### WINEMAKING NOTES

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Fermented and aged entirely in Stainless Steel, this wine did not undergo Malo-Lactic (secondary) fermentation; allowing this Pinot Grigio to retain its bright fruit and crisp acidity.

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**VARIETAL:** 100% Pinot Grigio

**APPELLATION:** Santa Barbara County

**BARREL AGING:** Stainless Steel

**ALCOHOL:** 13.5%

**TA:** 7.1g/L

**PH:** 3.30