

# ViNO

## 2020 ViNO PINOT GRIGIO

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Silky and satisfying. Kumquat, quince, peach blossom and Italian melon arrive with the warmth of summer. Interlacing aromas of fresh cut golden hay, seashells and minerals underline the depth and length of this celebration of white wine!

### VINTAGE NOTES

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The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. Our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

### CURRENT & PAST SCORES

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#### 91 Points, *James Suckling*

"A perfumed nose of white peach, pink grapefruit and white flowers. Medium-bodied and flavorful. Lots of stone fruit and wet minerals. Refreshing, soft finish. Drink now. Screw cap."

#### 90 Points, *James Suckling* (v2019)

"A fresh, creamy pinot grigio with sliced dried apples, stones and hints of wax. Medium bodied. Fruity with pear undertones. Drink now. Screw cap."

### VINEYARD

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#### Evergreen Vineyard (100%)

Planted in 1998 by Jerry Milbrandt, the vineyard lies along a stretch of steep cliffs above the Columbia River, in the Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel, silt, and caliche deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

### WINEMAKING

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**Varietal Breakdown:** 100% Pinot Grigio

**Appellation:** Ancient Lakes of Columbia Valley

**Production:** 6.0 tons per acre | native yeast | 100% whole cluster pressed | 10 months aged on the lees in stainless steel tanks | no malolactic fermentation

**Wine Analysis:** 6.8 g/L titratable acidity | 3.54 pH | 12.5% alcohol | No residual sugar

**UPC:** 184745002007



HOUSE OF SMITH