

# ViNO

## 2022 ViNO PINOT GRIGIO

### TASTING NOTES BY WINEMAKER CHARLES SMITH

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Inviting like an ocean breeze on a warm summer night. Mountain flowers, white apricot, mandarin orange, and hay layer itself with jasmine, slate, and delicious juicy melons. Bright and focused that lingers into a perfect setting ... so refreshingly lovely.

### VINTAGE NOTES

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2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

### CURRENT & PAST SCORES

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**92 Points, *James Suckling***

Zingy citrus and mineral aromas with light, lean and bracing flavors and great acidity make for an especially refreshing, appetizing wine. Full of stone, white pepper and lemon zest notes. Drink now.

**91 Points, *Jeb Dunnuck* (v2021)**

"Offers minty herbs, green citrus, and a touch of chalky minerality in a medium-bodied, crisp, vibrant, fresh style."

**90 Points, *James Suckling* (v2021)**

"Clean and crisp white with pretty notes of jasmine, acacia, white peach and white pear. Medium-bodied, dry and bright, with a refreshing and juicy finish. Drink now."

### 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:** 5.5 tons per acre, native yeast, 100% whole cluster pressed | 9 months aged on lees in stainless steel tanks

**Wine Analysis:** 6.1 g/L titratable acidity, 3.54pH, 11.5% alcohol, no residual sugar

**UPC:** 184745002007

