

# 2013 “MAI SOLI” PINOT GRIGIO

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NORTH COAST, CALIFORNIA



## THE WINE:

100% Pinot Grigio from the North Coast AVA. Fermented in stainless steel for 6 months to preserve the freshness and acidity. Winemaker Joe Ramazzotti produced only 112 cases of this thirst-quenching white wine.

## THE ESTATE:

A single vineyard called the Frei Vineyard. This small plot of Pinot Grigio planted in the Green Valley Sub AVA yields perfectly ripened grapes with good natural acidity.

## TASTING NOTES:

**Color:** A slight copper tint with a platinum hue.

**Aromas:** Green apple, lemon and slight “nuttness.”

**Flavors:** Crisp, clean flavors of citrus, honeyed almonds and apple.

**Food Pairing:** Tuna tartar with sesame oil, lemon, and chives.

~ Drink now through 2016 ~