

ROCK POINT

2016 PINOT GRIS

Rock Point Pinot Gris opens with lovely white flower aromatics and generous pear and melon flavors. The palate is dense and lively with a subtle mix of baked apricot and orange zest. The refreshing acidity shapes it well allowing for a few years of aging.

We pick our Pinot Gris at night to take advantage of low temperatures and to help prevent oxidation of the juice at pressing. Fermented in stainless steel tanks around 65°F, the wine undergoes partial malolactic fermentation, 2% is barrel aged and aged for six months on lees.

Enjoy with a grilled Pacific coast halibut, a bowl of sweet and spicy Asian meatballs or a fresh fruit salad.



wine stats

Cases Produced	875
pH	3.4
T.A.	.71 g/L
Residual Sugar	Off Dry
Alcohol Content	13.5% by Volume
Bottled	May 2017



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