

ART OF THE *Cooper*[®]

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

PINOT GRIGIO • MONTEREY

APPELLATION: Monterey

ALCOHOL: 13.5% By Vol.

RS: 0.117g/100ml

AROMAS: White peach, honeysuckle

FLAVORS: White peach, cantaloupe, blood orange

STRUCTURE: Bright acid, low tannins, clean, mineral finish

Winemaking Notes:

The grapes for this Pinot Grigio were picked at optimal flavor and ripeness while maintaining perfect Brix and acidity levels. Fermentation was carried out in 100% stainless steel tanks at cool temperatures, resulting in the preservation of the intense fruit characteristics.

Food Pairing:

Pairs well with seafood dishes like shrimp scampi or oysters. Chicken dishes also pair well, along with light pasta and mild cheeses like gorgonzola and feta.

