

ART OF THE *Cooper*[®] *Low-Cal*

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 • CALIFORNIA

APPELLATION: California

ALCOHOL: 8.0% By Vol.

RS: 0.57g/100ml

AROMAS: Lemon/lime, green apple, tangerine

FLAVORS: Honeydew melon, orange citrus, honeysuckle

STRUCTURE: Mouthwatering acidity, light body,
crisp and clean finish

Food Pairing:

With only 80 calories, this vibrant Pinot Grigio is low in sugar & carbs. With its citrus & green apple notes, this wine is perfectly paired with light chicken dishes, grilled halibut or cheeses like mozzarella and Brie.

IN BARREL WE TOAST

