

NOLA GRACE CELLARS

CARBONATED PINOT GRIGIO LINED PRICED & SHIPPING NOW!

FLAVOR PROFILE:

The honeysuckle, pear, honeydew and tropical fruit aromas and melon, pear and elderflower flavors are elevated by the effervescence and carry through to a lingering finish.

WINEMAKING:

This eminently enjoyable Pinot Grigio has been enhanced by a complex carbonation process. The winemaking process follows these steps:

The final blend is moved into custom made Charmat tanks that can hold pressures up to 110 psi

The wine is chilled to 31°-34°

CO₂ is added to the tank and sits above the wine; the pressure builds to about 2 psi

CO₂ is transferred into the wine through a sparging stone inside the tank

This process can be used to create wine styles ranging from carbonated to Frizzante at 3.8 g/L to sparkling wine levels of 10-12 g/L

BLEND: Pinot Grigio, Chardonnay, Moscato, Dry White

APPELLATION: California

ALC 10.0% **RS** 1.2% **pH** 3.3

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