

## PROFILE

**Brand** St. Clair Winery  
**Wine Name** Pinot Grigio  
**Varietal %** 84% Pinot Grigio, 13% Chenin Blanc, 3% Gewürztraminer  
**Appellation %** 100% New Mexico

**Tasting Notes** Light and crisp with pleasant aromas of pear, honeydew melon and bright flowers, our Pinot Grigio is well-balanced and awash with mild flavors of cantaloupe, honey and hints of sweet apple juice. Perfect for sipping on a hot day, and pleasing to many palates, this is an ideal wine for summer entertaining.

**Food Pairings** Great with fresh salads, light desserts, smoked Gouda, honey goat Gouda, shrimp pasta salad, dishes using dill, Boursin cheese.



## TECHNICAL DATA

Alcohol	10.3%
Brix at Harvest	19°
Residual Sugar	2.14
pH	3.47
Oak	None
Toast	None
Maturation Age	
Color	Pale yellow with slight green tint
Bouquet	Honeydew melon, pear & white flowers
Taste	Honey & cantaloupe
Serving Temperature	42°- 46°



**ST. CLAIR**  
WINERY

St. Clair Winery is set in the heart of the American Southwest, a climate full of wide expanses, bold colors and powerful beauty. Our passion is to create a wine that fits with the beauty, power and majestic qualities of our region. Drawing on six generations of winemaking, and a fusion of Old and New World styles of winemaking, we have created a wine with a wonderful presentation of distinct flavors, from locally grown New Mexico grapes. St. Clair is the largest winery in the state, and is focused on producing wines of the greatest character and highest quality for every level of wine drinker. In 2006 St. Clair added to its creativity by incorporating a series of Bistros located throughout the Southwest. These Bistros showcase a dynamic menu, with an emphasis on a passion for good food and great wine pairings.

## TASTING CHART

