



PROFILE

semi-dry + citrus + cantaloupe + white peach + apple

BRAND St. Clair Winery
WINE NAME Pinot Grigio
VARIETAL 100% Pinot Grigio
VINTAGE 2014
APPELLATION 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 Pair with BBQ pork, pineapple or Italian-style pizza. Great with fresh salads, light desserts, smoked Gouda, honey goat Gouda, shrimp pasta salad, dishes using dill, Boursin cheese.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL 11.8%
RESIDUAL SUGAR 2.0%
TA 7.2
PH 3.4
COLOR Pale straw
BOUQUET Pear, honeydew melon and white flowers
TASTE Citrus
SERVING TEMP 42°- 46°

TASTING CHART

