



RIVERVIEW
Cellars
ESTATE WINERY

Pinot Grigio 2009

VQA Niagara Peninsula

\$13.95 / 750 mL

Vineyard

Area Planted: 1.7 acres / 0.69 hectares

Soil: Sandy loam

Harvest Date: October 1st, 2009

Brix: 20.2°

Titrateable Acidity: 8.9 g/L

pH: 3.2

Tonnes/acre: 1.76

Winery

An excellent Pinot Grigio vintage. Wet, cool conditions limited crop levels for a second consecutive year. Grapes were cold-macerated for 48 hours prior to destemming and a gentle press. Must was fermented using cold-tolerant yeasts between 12-18°C for approximately 2 weeks. Wine was racked, fined and filtered prior to bottling. Sealed under screwcap.

Bottle Statistics

Varietal Content: 100% Pinot Grigio

Alcohol: 12.7% alc./vol.

Residual Sugar: 10.9 g/L

Bottled On: April 13th, 2010

Cases Produced: 229



Rick VanSickle, Wine Writer
Wines in Niagara

Tasting Notes (4/21/2010)

Youthful, green-straw appearance with light peach-tones in core. The nose offers primary aromas of pear and apple; the palate is consistent, adding stone fruits and orange pith. Medium bodied, low acidity, with a fleshy texture, good roundness in the mouth and an excellent spicy finish. Try with semi-firm sheep's milk cheeses, eggplant parmesan, mayo-topped tofu burgers, or hearty mushroom risotto.