

APOLLONI VINEYARDS



2006 Pinot Blanc

This unique white wine, made in the traditional Italian Pinot Bianco style, greets your nose with a floral bouquet of honeysuckle and pear blossom while the bright fruit flavors add to the tasting experience and the bright acidity and citrus finish wakes up the palate.

This wine is best enjoyed cold. The mineral, fruit and citrus flavors make it a perfect seafood partner while its crisp acidity pairs well with spicy Asian or Indian food.

Harvest Date: 17 October 2006

Sugar at harvest: 22.4 Brix

TA at harvest: 0.65 g/100ml

pH: 3.2

Alcohol: 13.5% by volume

490 Cases Produced

