

# APOLLONI VINEYARDS



## 2009 Apolloni Pinot Grigio

Crisp and clean, this wine has wonderful aroma of honeydew melon and is bursting with ripe apple and pear flavors with hints of orange and cedar and lovely minerality. Fermented in stainless steel with no secondary malolactic fermentation, it is made in the Italian Pinot Grigio style traditional of Veneto and Friuli. The balance of freshness and fruit flavor makes this wine a pleasure to drink and a great match with seafood, chicken and Risotto Milanese.

Appellation: Willamette Valley

Harvest date: 9 – 16 October 2009

Sugar at harvest: 19.7° Brix

pH: 3.22

Alcohol: 13.6% by volume

894 cases produced

