

SWANSON

VINEYARDS

2019 PINOT GRIGIO SAN BENITO

VINTAGE

A wet start to the year helped recharge the soil moisture profiles in all our vineyards, delivering much needed relief to all regions. Cool conditions persisted throughout the spring, with overcast weather during flowering that resulted in lowering yields. This was followed by cool temperatures leading into early summer which further delayed fruit development. Conditions gradually improved as we entered summer, with warmer temperatures encouraging the vineyards to “catch up” from the sluggish start. Warm and dry weather throughout harvest meant grapes could be given sufficient time to stay on the vine and develop the intense flavors we look for. The long Indian summer meant we had a relatively late harvest, with the last of our grapes being picked at the start of November.

VINEYARD

Our Pinot Grigio comes from the rolling Piacine hills of San Benito AVA, where the well-drained limestone soils pair well with a moderated climate and precision viticulture. The valleys in this region help channel cool air from the cold Pacific Ocean only 20 or 30 miles away from the vineyard, thus reducing day and night time temperatures. Well suited to Pinot Grigio, the region is often cooler than many parts of the Napa Valley, yet receives the same amount of sunlight, preserving the bright acidity and developing the expressive aromatics of the grape.

WINEMAKING

Hand picked and delivered to the winery where it was destemmed and gently pressed. The juice was given 24 hours to settle out the heavy solids after which the clean juice was racked off the heavy lees to tank. Fermented slowly at low temperatures until dry. The wine was then stabilized, preventing malolactic fermentation taking place before being lightly filtered and bottled.

WINEMAKER'S NOTES

Pale straw color in the glass, crystal clear. Aromas of pears, cut hay and jasmine. On the palate the wine shows bright acidity and fresh floral notes, with more varietal profile of marzipan, crushed almonds, cut pear and white peach flavors. The slight touch of phenols on the finish increases the crisp, lingering taste, refreshing and clean. Enjoy by itself or with a selection of cheeses such as Mountain Gorgonzola, Camembert de Normandie, Pecorino Rosso from Tuscany and Petit Langres from the Champagne region.

COMPOSITION

100% Pinot Grigio

BOTTLING DATE

March 12, 2020

CASE PRODUCTION

3,000 cases (12 x 750mL)

