



## DANCING COYOTE WINES



## 2006 Pinot Grigio

**Appellation:** 100% Clarksburg, CA

**Grapes:** 76.4% Pinot Grigio, 15.8% Riesling, 7.8% Chenin Blanc

**Alcohol:** 12.8% Alc. by Vol.

**Residual Sugar:** 0.15 g/100ml (%)

**pH:** 3.30

**Total Acidity:** 6.1 g/L  
as Tartaric Acid

**Harvested:** September 2006

**Brix at Harvest:** 23.4 Brix Average

**Bottled:** February 2007

**Production:** 800 cases

**Taste:** A well-balanced, dry wine with intriguing scents of green apples, pear and melon. This lighter-bodied wine has a bright crisp, mineral finish.

**Food Pairings:** This clean and crisp Pinot Grigio is best served chilled. It pairs well the light flavored foods such as mild cheeses, fresh fruit, grilled chicken and pasta dishes, like pesto and risotto. A wonderful wine for summer-time gatherings.

**Viticulture Notes:** This Italian grape is a lighter mutation of Pinot Noir. It gets its name "Grigio" (which means grey in Italian) from the color of its grapes. The Clarksburg appellation is ideal for producing it, mainly due to its climate and poorly drained loamy soils. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense aroma of the fruit to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a fresh acidity. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

**Winemaking Notes:** Grapes were hand picked in the cool morning and gently pressed, whole cluster, in our Diemme membrane tank press. Juice was cold settled in a temperature controlled stainless steel tank. Clean juice was then racked from the solids and fermented cold. After fermentation, the wine was racked again off the lees and allowed to age in a mix of neutral oak barrels and small stainless barrels. The wine was aged on light lees, racked from the barrels and then bottled.

[www.dancingcoyotewines.com](http://www.dancingcoyotewines.com)