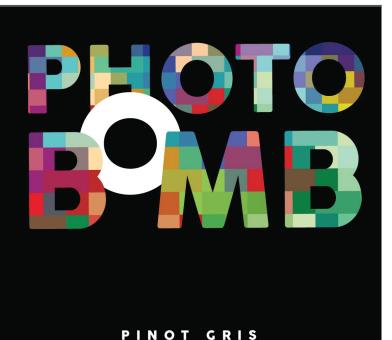
The 2017 Photobomb Pinot Gris is 100% Pinot Gris. Gently pressed and fermented in stainless steel tank, the Pinot Gris did not go through malolactic fermentation, retaining the natural acidity and fruit flavors.

Pinot Gris has the same DNA as Pinot Noir and Pinot Blanc, it is all Pinot! The only difference is the Pinot Gris vines express the DNA differently, producing grapes that are light gray in color. The resulting wine is yellow in hue with just a hint of gray tone.

This Pinot Gris has aromas of bosc pear, yellow delicious apples, and baked lemon pie. The mouthfeel is fruity and sweet with flavors mirroring the aromas of pears, yellow apples, and creamy lemon chiffon cake.

We recommend pairing this Pinot Gris with medium textured fish such as trout, catfish, and snapper. Also try the wine with yellow or green curry Thai cuisine, and soft cream cheeses. Or simply enjoy by the glass with friends!



Technical Information pH: 3.4 TA: 6.2 g/L RS: 6.5 g/L

13.4% Alc. By Vol.





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