

Monte Volpe

Primo Bianco 2017



SAINT GREGORY Monte Volpe ENOTRIA graziano

MENDOCINO COUNTY

Winemaking: These grapes were harvested at an average 23.5 degrees brix through the months of September and October, 2017, sourced from vineyards in the benchlands and the valleys of Ukiah Valley, Redwood Valley, and Potter Valley, all overlooking the pristine Russian River. Many of these vines are as old as 40 years. The grapes were crushed, pressed, cold settled and then racked into neutral French Burgundy oak barrels. All of the lots were 100% barrel-fermented and “sur-lie” aged for 7 months with no malolactic fermentation. The wine was bottled August 23rd 2018.

Winemaker Comments: This is a blend of many different varietals: Chenin Blanc, Arneis and Pinot Grigio to name a few. The wine is rich and intensely fruity with appealing aromas and flavors of peach, key lime, hazelnut, and wet stone, with a hint of brioche aroma from the sur-lie aging. The wine is nicely balanced by crisp acidity and a long, lingering finish.

Food Pairing: Excellent as an aperitivo on a sunny afternoon with friends or when paired with roasted game hens, scallops, grilled sea bass and chicken braised in white wine.



Specifications

Blend 40% Chenin Blanc 28% Arneis 16% Pinot Grigio 8% Tocai 4% Moscato Giallo 4% Ribolla Giallo

Cases Produced:	589
Alcohol:	13.5%
Total Acidity:	.76
PH:	2.98
Residual Sugar:	0.4% (dry)

For Additional Information:

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