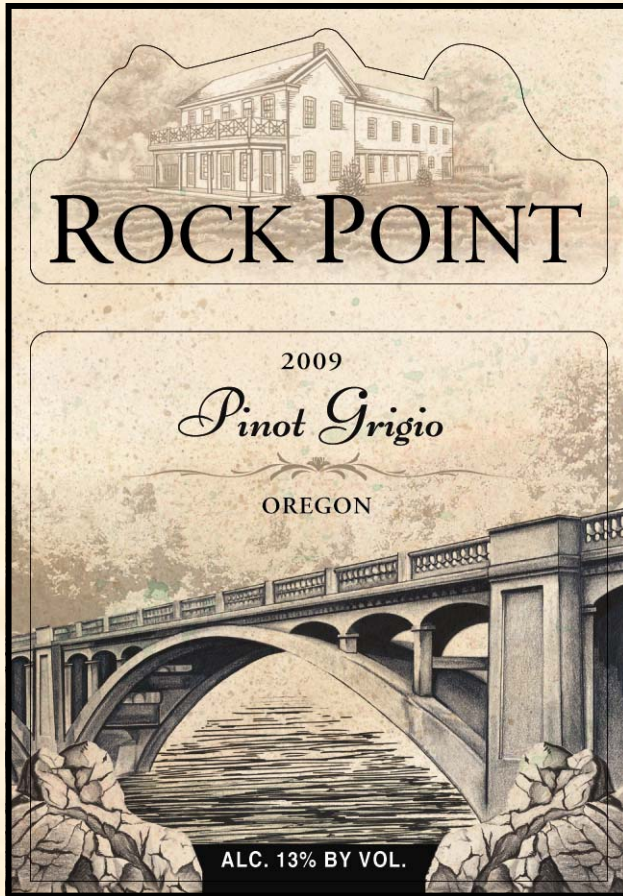


# ROCK POINT

2009

*Pinot Grigio*



## Wine Analysis:

- pH - 3.81
- Titratable Acidity - 6 gms/L
- Residual Sugar - 0.4%
- Alcohol - 13%

**Tasting Notes:** The flavors of our Pinot Grigio are made up of blends of melon, peach and a touch of mint. The mouthfeel is light and tangy with a slight mineral character on the finish. This is a delightful wine that can be served anytime!

**Winemaking notes:** The Pinot Grigio was harvested early in the season to preserve a good level of acidity and freshness. After being pressed, it was fermented in stainless steel tanks at 60° F. This wine was aged in tanks for six months before being fined, filtered and bottled.

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

UPC 858419001183