

*N*AKED *W*INERY *W*INE *R*ELLEASE

Naked Pinot Gris

Vintage: 2016

Varietal: 100% Pinot Gris

AVA: Willamette Valley

Aging: 5 months in stainless steel

Alcohol: 13%

TA: 7.8 g/l

Ph: 3.35

Cases Produced: 1600 cases

Suggested Retail: \$25

Release Date: May 2017

Tasting Notes: As this Pinot Gris opens, it exposes sultry, soft apple flavors to compliment its golden color and creamy texture. The fruit and acidity strike a balance composing a wine that is both bold and lush.

Food Pairings: For this vintage, grilled halibut and corn pico de gallo over a bed of wilted kale will pair beautifully for a zesty, inspired meal begging to be eaten al fresco.

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