

2015 PINOT GRIGIO

FALCON SERIES



Notes from the Winemaker:

It all starts in the vineyard with Pinot Grigio. The first thing we focus on is making sure the clusters of fruit remain well shaded throughout the growing season. Direct sun on the fruit can cause bitter flavors and sunburn to the skins which can overpower pleasant aromas. We avoid this by limiting leaf removal around the clusters to only the East side. The vines get a little morning sun during the coolest part of the day and are shaded throughout the hottest part of the day. Since 2015 was a hot vintage it was particularly important to make sure we had proper shading. The fruit was handpicked August 28th and sorted, then whole cluster pressed. The juice was cold settled for several days then racked off its lees and fermented at a cool temperature, around 54° Fahrenheit, in a stainless steel tank. By tank fermenting, at cool temperatures, we were able to preserve the natural fruit flavors of the Pinot Grigio. The tiny rusty-red colored berries yielded a crisp clear liquid that was transformed into an aromatic gem. You will find the resulting wine clean, crisp and refreshing.

Fun stuff:

The color of the wine is light golden to an opaque yellow. It is clean and clear but looks like a wine with a full bodied flavor and weight. The aromas are lively yet delicate: peach fuzz, pear, apple pie, mild perfume and a lovely minerality characteristic true to our vineyard site. The flavors are refreshing, initially showing some fruity characteristics. The wine seems to mellow in the glass and finish with a nice citrus flavor. Very refreshing and enjoyable, this is a wine for all seasons.

Tasting Notes:

Lively yet delicate aromas with refreshing, fruity flavors and a lovely minerality characteristic true to our vineyard site.

| Food Pairing | Vineyard | Blend | Case Production | Technical |
|--|-----------------------------------|-------------------|-----------------|---|
| Delicately flavored salad, simply grilled fish | 100% Kestrel View Estate Vineyard | 100% Pinot Grigio | 1400 Cases | Alc. 13.5% pH. 3.29 TA. 7.4g/l RS. .3% |

CREOLE SHRIMP WITH GARLIC AND LEMON

(FOOD AND WINE MAGAZINE)

PAIR WITH 2015 PINOT GRIGIO

Ingredients:

1 lb. large shrimp, shelled and deveined
1 1/2 tablespoons minced garlic
1 tablespoon Creole seasoning
1 red bell pepper, finely chopped
2 tablespoons vegetable oil
Juice of 2 lemons
1/4 cup chopped parsley



Preparation:

In a bowl, toss the shrimp with the garlic, Creole seasoning and bell pepper.

In a skillet, sauté the shrimp in the oil over moderately high heat, turning the shrimp once, until just white throughout. Add the lemon juice and parsley and serve.

Pinot Grigio vs. Pinot Gris (or why we changed the name)

The 2015 Kestrel Pinot Grigio has a new name. Formerly Pinot Gris, we decided to rename this versatile white because of the stylistic changes in our winemaking techniques. Justin, our winemaker, made this wine in the style of a Pinot Grigio, not a Pinot Gris. Below is a basic explanation of the difference. You are welcome to use this info to amaze your wine drinking friends.

While they are the same grape, the two names have come to infer two different styles of wine. Immensely popular, the Italian style Pinot Grigio wines are typically lighter-bodied, crisp, fresh, with vibrant stone fruit and floral aromas and a touch of spice. In contrast, Alsace-style Pinot Gris wines are more full-bodied, richer, spicier, and more viscous in texture.

Pinot Grigio is made from Pinot Gris grapes and has a very distinctive style; usually one that is light, crispy and fresh with a vibrant stone fruit finish. It is like biting into a fresh green apple. It is also best served with lighter fare grilled fish, shrimp and salads.

Pinot Gris, on the other hand, is heavier with more richness. It is best paired with richer foods such as stews, chicken casseroles and hard cheeses. Although Pinot Gris is grown all over the world today, Italy is the boss of this grape because it is the Italians that made this once not-so-popular grape into a world-wide sensation.

So why are we calling our wine Pinot Grigio? Because we made it in the Pinot Grigio style – lighter and crisper as opposed to the Pinot Gris style of heavier and richer.