

2017 PINOT GRIGIO

FALCON SERIES



VINIFICATION:

Pinot Grigio is a mutant grape variety that is especially susceptible to sunburn and requires extra care. We leave a leaf cover on the west side of the vines to allow them morning sun when it's cool and a protective shade from the heat of the day. The grapes vary from grayish-blue to a rusty pink – a far cry from the sparkling clear white wine they produce! The fruit was tenderly handpicked, destemmed, and then pressed directly to a stainless steel tank where it began its cold fermentation. Our 2017 Pinot Grigio aged for eight months on fine lees until filtered for bottling.

WINEMAKER'S NOTES:

The medium gold promises a crisp and refreshing drink. While fresh from the glass, the aroma is of pear and green apple with hints of white peach and guava. The pallet is well rounded with nice acidity, saltiness, and oily lychee that finishes with a bit of white tea spice. For a remarkably well rounded meal, pair this Pinot Grigio with a salty favorite.

YOUR TASTING NOTES:

SUGAR PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
1.29 g/L Dry	100% Kestrel View	100% Pinot Grigio	TA: 5.28 pH: 3.67 Alc. 13.4%	413

CHICKEN AND RICE SALAD

PAIR WITH 2017 FALCON SERIES PINOT GRIGIO

INGREDIENTS:

- 1/4 cup pine nuts
- 1/4 cup plus 1 tablespoon lemon juice (from about 2 lemons)
- Salt
- Fresh-ground black pepper
- 1/2 cup plus 2 tablespoons olive oil
- 1 1/2 cups frozen petite peas
- 2 cups long-grain rice
- 1 1/3 pounds boneless skinless chicken breasts (about 4)
- 1/4 cup plus 2 tablespoons golden raisins
- 6 scallions including green tops, chopped
- 3 tablespoons minced flat-leaf parsley
- 1 1/2 teaspoons grated lemon zest



PREPARATION:

1. In a small frying pan, toast the pine nuts over moderately low heat, stirring frequently, until they are golden brown, about 5 minutes. Or toast the pine nuts in a 350° oven for about 8 minutes.
2. In a small glass or stainless-steel bowl, whisk together the lemon juice, 1 teaspoon salt, and 1/4 teaspoon pepper. Add the oil slowly, whisking.
3. Bring a large pot of salted water to a boil. Add the peas; cook until just barely tender, about 3 minutes. Using a slotted spoon or a strainer, transfer to a large bowl. Add the rice to the water and cook until tender, about 15 minutes. Drain, return to the pot, and cover to keep warm.
4. Meanwhile, in a large frying pan, bring 1/4 inch of water to a simmer over moderately high heat. Sprinkle the chicken with salt and pepper and add to the pan. Cover, reduce the heat, and simmer, turning once, until cooked through, about 12 minutes. Remove the chicken, let cool slightly, and then cut into approximately 1/2-inch chunks.