

SUHRU

WINES

2017 Suhru Pinot Grigio

100% Pinot Grigio

Appellation: North Fork of Long Island

Harvest Date: 9/17/17

Bottling Date: 3/7/18

Aging: Stainless Steel tanks

Fermentation: Stainless Steel

TA: 6.41 g/L

pH: 3.37

Residual Sugar: 0g

Alcohol: 12.1%

Tasting Notes

Our signature wine, this refreshing warm weather sipper is perfect for every day drinking! Its vibrant fruit aromas and clean, crisp acidity make it a beautiful compliment to the local seafood native to the North Fork of Long Island. Pale straw yellow with an earthy aroma with apricot notes on the nose give way to a bright, crisp wine with hints of green apple and lemon zest. The crisp citrus and lemon zest acidity compliment the refreshing finish.

Winemaker Notes

Made entirely of Pinot Grigio fruit, this white wine was fermented and aged entirely in stainless steel tanks. It did not undergo malolactic secondary fermentation and was not barrel aged, resulting in a finished wine that accentuates the vibrant varietal fruit aromas and flavor while retaining a clean, crisp acidity.

Awards

Silver medal at the 2018 New York Wine Classic

Food Pairings

The crisp, bright flavors and refreshing acidity offers a diverse range of food compliments. Try a glass of this Pinot Grigio with lighter flavors such as fish, salads, chicken, cheese, or a meatier fish like swordfish. Happy sipping!

