

SALMON RUN



PINOT GRIGIO 2017

GRAPE VARIETIES

100% Pinot Gris.

WINEMAKING

Immediately after harvest, the grapes are de-stemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Medium intensity with fruit dominant characters of peach, white flowers and honey; supported by melon and subtle fennel notes. The wine has a very good balance between the refreshing acidity and a soft textural mouth feel.

FOOD PAIRING

Shrimp (Grilled), Scallops (Seared), Trout, Chicken (Baked, Grilled), Light Pasta Dishes.

TECHNICAL DATA

Alcohol: 13%, Sweetness: 8 g/L (0.8%), Acidity: 5.8 g/L TA, pH: 3.34

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

9749 Middle Road Hammondsport, NY 14840 1-800-320-0735

www.drfrankwines.com