

★ THE PINOT PROJECT

PINOT GRIGIO
WASHINGTON



THE PINOT PROJECT

The Pinot Project began in 2009 with a vision: a wine for the palate, the pocket, and the people. Renowned wine importer Michael Skurnik called on his experiences in the vineyards and cellars of Northern California to craft a silky, fruit-forward, and harmonious Pinot Noir. Since then, The Pinot Project has taken the wine world by storm.

THE JUICE

We've selected fruit from a cooler region of the Columbia Valley in Washington State for our Pinot Grigio in 250ml cans. The fruit is harvested exclusively from a volcanic basin in the Ancient Lakes AVA, where vines experience cooler starts and finishes to the growing season. The cooler-than-average region stands apart from Washington's hotter climates by protecting grape clusters from the typical heat spikes and intense sunlight that impact the ripening process. This special climate means our canned Pinot Grigio enjoys a natural level of acidity that keeps the wine fruity and citrusy when served ice cold.

THE 2022 VINTAGE

After a slow start across the state, Washington's 2022 vintage has become one for the books for high-quality whites and reds. A late snow in April didn't impact vines as much as it would have since budding was delayed enough to protect the future fruit set. The vineyards were not impacted by this early weather event or the later wildfires. As a result, the fruit was allowed to ripen later in the season. The fruit ended up showing abundant acidity and aromas without becoming overwhelmed with sweeter fruit characteristics.

THE TASTING NOTES

Pale straw yellow color with aromas of pears, cantaloupe, and freshly cut lemon. On the palate, the Pinot Grigio shows ripe tropical fruits leading to a refreshing citrus finish.

THE DETAILS

Soil: volcanic & alluvial soils
12% ABV

AVAILABLE SIZES

keg 1/19500ml
cans (4-pk) 24/250ml



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