



## BEARBOAT PINOT GRIS Sonoma County

### Vintage 2007

#### Grapes:

100% Pinot Gris

#### Tasting Notes:

Straw color with pronounced aromas of apricots, nectarines and a perfumed spice. Fairly full-bodied with balanced acidity and oily texture. Finishes clean with good length and extract.

#### In the Vineyards:

Grapes come from cool climate areas – 30% from Russian River, 30% from Sonoma Coast and 40% from Carneros. All these 3 growing areas in Sonoma allow the Pinot Gris to retain pronounced aromatics and fresh acidity.

#### Vinification:

60% is fermented in stainless steel to retain nectarine fruit aromas. The rest is fermented in new French oak for added complexity. A half of the wine goes through malolactic fermentation for acidity balance.

#### Aging:

Aged for five months in 40% new French oak for added complexity.

#### Food Pairing:

Herb-roasted chicken, rich, creamy risotto and rich fish dishes



RÉMY COINTREAU USA