



THURSTON WOLFE / WASHINGTON STATE
2024 PGV (PINOT GRIS - VIOGINER)

WINE ANALYSIS

VARIETIES:

51% VIOGINER & 49% PINOT GRIS

AVA & VINEYARDS:

PINOT GRIS

Horse Heaven Hills: Zephyr Ridge,
Coyote Canyon Vineyard &
Mercer Ranches

VIOGINER

Yakima Valley: Crawford Vineyard
& Hogue Ranches

HARVEST:

Late September 2024

WINE MAKING

METHOD:

Blended and co-fermented in stainless steel

WINE MAKER:

Wade Wolfe

PRODUCTION:

5400 Cases

WINE DATA

ALCOHOL:

12.5% by Volume

RESIDUAL SUGAR:

7 grams/liter

TITRATABLE ACIDITY:

6.4 grams/liter

PH:

3.26

AGING IN OAK BARRELS:

No

TASTING NOTES

Aromas of tropical fruit, white peach, jasmine and citrus; it is full-bodied and finished with crisp acidity on the palate.

Pairings: Compliments seafood dishes. Primarily those with shell fish: clams mussels etc.

ACCOLADES

NORTHWEST WINE COMPETITION:

Double Gold