# LEAPING HORSE VINEYARDS PINOT GRIGIO 2022

## *Lodi, California*

**TASTING NOTES:** The 2022 Pinot Grigio is full of exotic floral notes on the nose, which is followed up by lovely flavors of green apples, citrus and a light spiciness that exudes through this wine. It finishes with a touch of red apple and fresh peaches.

**VITICULTURE:** At Ironstone, we use crop reduction, leaf removal, organic materials, and drip irrigation to improve the quality and intensity of flavors. Cover crops, which attract beneficial insects, are also employed. In addition, we place owl and wood duck boxes around the vineyards and ponds helping to preserve the surrounding habitats. This Pinot Grigio comes from soils that are sandy loam and well-drained allowing the wonderful ripeness to come through to the grapes.

**VINIFICATION:** The Leaping Horse Pinot Grigio is aged in 100% Stainless Steel.

**SERVING HINTS:** This Pinot Grigio is lovely as a chilled aperitif or paired with a variety of mild cheeses, fleshy fish such as cod or sole meuniere. It is a great companion to baked or grilled chicken and fresh salads.

**FAMILY:** There is no animal that embodies grace and power as beautifully as a horse. With that in mind, we have created Leaping Horse Pinot Grigio and Chardonnay to be elegant and Leaping Horse Red Blend, Merlot, and Cabernet Sauvignon, to be structured and powerful. This approachable lineup can satisfy the palates of wine tasting novices and aficionados alike.

Just as a horse needs sunshine, nourishment, and open space to thrive, so do the vineyards that source Leaping Horse wines. Sustainably farmed vineyards are selected for these wines. This includes integrated pest management, cover crops, soil fertility, water management and wildlife habitat that are utilized and implemented throughout the vineyards.

**PRODUCER:** Ironstone Vineyards

**REGION:** Lodi, California

**GRAPE(S):** 85% Pinot Grigio, 10% Symphony, 5% Viognier

**SKU:** LHPG7-22

**ALCOHOL:** 12%

**TOTAL ACIDITY:** 5.8 G/L

**RESIDUAL SUGAR:** 2.54 G/L

**pH:** 3.39

QUINTESSENTIAL