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REX-GOLIATH

· F R E E R A N G E ·



PINOT GRIGIO

TECHNICAL DATA

Alcohol: 12.5%
Total Acidity: 6.0g/L
pH: 3.17
Residual Sugar: 8.4g/L

WINEMAKER COMMENTS

Considered by most in the winemaking community as the most difficult of white wines to make well, Pinot Grigio grapes are also a challenge to handle. With such close ties to its sibling Pinot Noir, Grigio defies what a white wine should be. This is where the challenges come into play. The Pinot Grigio grapes actually contain anthocyanins (chemistry geeks' term for color pigments), which makes pulling off the appearance of "white" wine very difficult. Meticulous artisanal handling from our winemaking team makes this phenomenon achievable—and very drinkable.

Our Pinot Grigio expresses abundant citrus and lemon-lime aromas with layers of fresh stone fruit, sprinkled with intense floral and lavender notes. Bright and racy acidity is beautifully balanced with fresh citrus, leading to a crisp, refreshing finish. A number of foods would be great with this wine. Try it with a bowl full of steamed mussels in a broth made with Rex Goliath Pinot Grigio, garlic, onions, and butter. Or for a hot summer afternoon, fresh fish tacos are an amazing partner!

At the turn of the century, HRM (His Royal Majesty) Rex Goliath was a treasured circus attraction. Weighing in at 47lbs, Rex was billed as the "World's Largest Rooster." Our wines are a tribute to Rex's larger than life personality with big, fruit-forward flavors sure to please.

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