

2022

RESERVE PINOT GRIGIO




FLAT CREEK
ESTATE



A wine born from Pinot Grigio vines that have basked in Texas sunlight for over a decade with roots firmly planted in limestone rich soil. Reserve Pinot Grigio 2022 by Flat Creek Estate invites you to taste a truly unparalleled wine that's as remarkable as the place it's from.

BY THE NUMBERS

ALCOHOL	12.7% Vol.	RESIDUAL SUGAR	0 g/L
TOTAL ACIDITY	6.0 g/L	AGING PROGRAM	9 months, Stainless Steel
SIZES	 750ml bottles		750ml 12pk

PRODUCTION TECHNIQUE

This vintage was meticulously crafted through stainless steel fermentation and a patient aging process lasting 9 months. We employed a specialized yeast strain known for its expertise in producing esters with exotic fruit aromatics. To preserve its natural freshness, we opted for partial malolactic fermentation, striking the perfect balance between a crisp, lively character and the subtle creaminess that defines this exceptional wine.

ORIGIN

Texas Hill Country,
Flat Creek Estate vineyard, USA

VARIETAL

100% Pinot Grigio

SOIL

Limestone

BOUQUET

Ripe pear, passion fruit,
and floral hints

TASTE

Crisply acidic with a subtle, refreshing tartness. Flavors reminiscent of white peaches and lemon zest. Each sip gracefully lingers, leaving behind a captivating essence of pineapple.

PAIRING SUGGESTIONS

Chicken, Seafood

