HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

# 2018 Pinot Grigio

## Wine Specs

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|---|---|
| Vintage | 2018 |
| Varietal | 100% Pinot Grigio |
| Sugar (g/L) | 4.8 g/L |
| Alcohol | 12.5% |
| Brix at Harvest | 21.1 |
| Aging | Stainless Steel |
| Production | 600 cases |

## Food Pairings

Fattier Seafood like salmon and higher acid food like tomatoes

Simple shellfish - marinated mussels, roasted red peppers or linguine with clams

White meats - pork and fennel sausages with apple relish, veal prosciutto, poached Dijon chicken

Cheese - goat, fresh un-ripened (ricotta, fontina or mozzarella

Drink now or cellar 1 to 2 years

## Tasting Notes

INNOCENCE and PURITY

Glitteringly pale yellow in colour, a subtle aromatic finesse unfolds with a citrus profile of grapefruit, pear, green apple supported with white floral blossom notes. Inviting flavours of crunchy green apple and melon highlighted by steely County minerality puts it all in perspective. An ideal aperitif wine.

D'une couleur jaune pale, notre tout nouveau Pinot Grigio développe des arômes de pamplemousse, de poire et de pomme avec des notes élégantes de fleurs blanches. En bouche, des saveurs de pomme verte et de melon se marient parfaitement avec une belle minéralité, typique de nos vins du Comté. Idéal pour l'apéritif!




***$19***