

TASTE LEARN ENJOY



Bowers Harbor Vineyards

Old Mission Peninsula, Michigan
www.bowersharbor.com



Pinot Grigio

The Wine

How to properly laud the wine that effectively put us on the map? Our flagship Pinot Grigio, consistently #1 in the Michigan market for wines of its ilk, is a wine for all. Delicate, aromatic, and perfectly balanced, this is the wine to serve at a dinner party. Whether your guests are fans of drier or sweeter wines, this bottling will appeal to all. Characteristic Michigan acidity combines with soft sweetness to provide a wine experience that brings people together in both merriment and in agreement - this wine should be a staple in every cellar.

DID YOU KNOW?

Pinot Grigio, or Pinot Gris, is a genetic mutation of the popular black grape, Pinot Noir. The name comes from the French word for the color of the berries - a pinkish-grey hue - "gris" or grey.

The Grapes

The grapes used to make our signature Pinot Grigio, are sourced from around the great state of Michigan. The benefit of using Pinot Gris from such a wide swath of growing regions is that you are able to get a greater range of aromas and flavor profiles from the grapes. Berries sourced from our lower AVA brethren get a longer growing season, and thus longer hang time resulting in heightened ripeness and fuller body. Grapes sourced from the region around Grand Traverse County offer leaner, citrusy aromas with greater acid. Together, these factors combine to make a wonderfully balanced and aromatic wine.

TECHNICAL DATA

Varietal: 100% Pinot Gris
Vintage: 2017
Appellation: Michigan

Case Production: 7300
pH/Residual Sugar: .5% RS
ABV: 12%

TASTING NOTES

Initial delicate notes of citrus and white flowers lead to aromas of ripe melon, tropical fruit, and stony minerality. The palate offers fruity effervescence and a slight hint of sweetness.

How to taste:

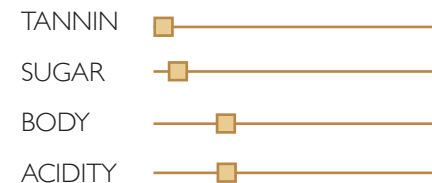
- 1 Look at the appearance:



- 2 Identify aromas and flavors



- 3 Determine the profile



- 4 What to Pair It With!

With its tropical, fragrant nose and balance of crisp acidity and sweetness, this wine is stellar on its own. Pair with lighter fare, such as broiled fish, ceviche, or summer salads.

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