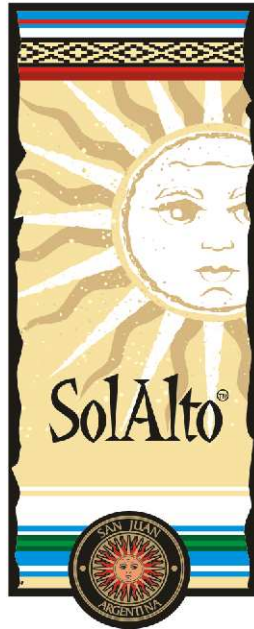


2005
Pinot Grigio
 ARGENTINA



Fact Sheet:

SolAlto, 750ml, San Juan Province, Argentina

Varietal:

100% Pinot Grigio 2005

Vinification:

Unique among the region's wineries and constructed in the shape of a cross, each of the four wings of the bodega houses a small winery with two sections. The first, at ground level, houses stainless steel fermentation tanks. The second, 26 feet below ground level, is used for maturing the wine and oak aging. The four wineries meet at the central chamber where they share a state of the art bottling facility, and the entire design was created to minimize handling, pumping and oxidation in order to protect the fruit flavors and aromas of their red and white table wines.

These grapes are harvested at night to keep the fruit cool. Gently pressed, the solids are allowed to settle out in a very cold tank for several days. Once the juice is totally clear it is transferred to a new tank and fermented at very cold temperatures in stainless steel tanks. The wine is bottled after about eight months to retain its fresh fruit.

Tasting Notes:

This wine is noticeably and enjoyably different from the lightly flavored Pinot Grigio so often produced from warmer, lower elevation vineyards. SolAlto brings a mouthful of crisp fruit flavors, citrus and floral aromas and a pale straw color that makes it easy to understand why Pinot Grigio is the fastest growing white wine in America today. This is a fine choice for sipping as an aperitif or to accompany seafood, salads and rice or risotto dishes.

Analysis

Alcohol 11.7%
 Sugar 5.7g/l
 TA 6.2g/l
 pH 3.0
 TSO 102mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
PINOT GRIGIO	12 x 750ml		33 lbs 12 oz	WxLxH 9 1/2" x 12 1/2" x 12 1/4"	14	4	56	