



Maddalena

Pinot Grigio
2016



Varietal
Pinot Grigio

Vintage
2016

Appellation
Monterey

Source
Loma Vista Vineyard, Arroyo Seco

Harvest Date
October 8, 2016

Harvest Sugar
24° Brix

Clonal Selections
FPMS 4, 146, & 152

Fermentation
100% Stainless Steel Tanks

Temperature
50-55° F

pH
3.34

Alcohol
14.1%

TA
0.77 g/100 mL

Quality begins in the vineyards. The Riboli family farms estate vineyards in Monterey in order to ensure the ultimate level of grape quality. The Loma Vista Vineyard, located in the prestigious Arroyo Seco appellation of Monterey, embodies our family's commitment to estate-grown wines. Named for its spectacular view of the Santa Lucia Foothills, this vineyard site was chosen for its well-drained, alluvial soils and cool, coastal microclimate. The coastal microclimate of the Loma Vista Vineyard is ideal for Pinot Grigio grapes, traditionally grown in the cool regions of Northern Italy.

This dedication to quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques to create a flavorful and balanced wine. Our Pinot Grigio is crafted in an Italian style. It is cold-fermented in stainless steel tanks to preserve the natural fruit characters of the grape. Oak barrels are not utilized. The goal is to fully express the individual flavors and terroir of each parcel of land.

Maddalena Pinot Grigio reveals aromas of citrus with hints of wildflowers. The mouth is filled with ripe fruit flavors, including melon and green apples. Bright acidity and mineral notes frame this structured and balanced wine.



Handcrafted by Riboli Family Wine Estates
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