



# BY MONSON RANCH

*Five Generations, One Legacy*

## 2025 Pinot Gris

### WINEMAKING

Our Pinot Gris was harvested early in the vintage at peak ripeness, offering delicate flavors supported by a crisp, bright acidity. Fermenting cool in stainless protected subtle nuances and vibrant character. Following fermentation, the wine aged in stainless steel with a short lees aging to introduce a refined sense of texture and weight. Every step was carried out to balance volume and mouthfeel while strictly respecting and highlighting the fruit purity.

### TASTING NOTE

The 2025 Pinot Gris presents a textured and pleasantly perfumed bouquet of nectarine and fresh melon. The palate unfolds with flavors of lemon, tangerine, and Anjou pear, striking a balance between bright acidity and a gentle sense of volume. This harmony of citrus and stone fruit creates a clean, refreshing profile with enough weight to feel substantial through the finish. It is a focused and approachable expression offering a crisp, inviting energy in every glass.

### WINE SPECIFICATIONS

Appellation	100% Columbia Valley		
Varietal	100% Pinot Gris		
Analysis:	3.55 pH	7.2 g/L TA	
	3.5 g/L RS	13.0% Alcohol	
Oak	Aged on lees for 4 months in stainless steel		

#### Item Specifications

Size (mL)	750
Pack	12
UPC	810133130631

