



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

