

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2025 • PINOT GRIGIO

ESTATE GROWN - LODI APPELLATION

color PALE STRAW

aromas APPLE | PEAR | ORANGE | PINEAPPLE | BANANA | JASMINE

tasting notes ORANGE | TANGERINE | LEMON-LIME | JASMINE

body LIGHT

acidity BRIGHT

finish JUICY, BRIGHT CITRUS

winemaker's notes This is Pinot Grigio gone full California sunshine—bursting with juicy tangerine, pineapple, and lemon-lime alongside delicate jasmine and pear aromas. The extra hang time in our Lodi vineyards gave this vintage serious fruit character while keeping that crisp, mouthwatering acidity we love, making it lean and bright without being shy about flavor. Pair it with tuna tartare, scallop ceviche, or even a rich carbonara—those bright citrus notes can handle whatever you throw at them.

pairings Raw seafood like tuna tartare or scallop ceviche - play well with the bright citrus notes of this PG and can stand up to richer butter or cream sauces - try with a carbonara

WINE INFORMATION

ALC.

SIZE

12.5%

750ML

pH

TA

RS

3.32

6.3 g/L

0.1 g/L

PRODUCTION

224 CASES



CERTIFIED GREEN • LODI RULES

SUSTAINABLE WINEGROWING PRACTICES

All of our vineyards are Certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

PELTIERWINERY.COM

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