

2022 SIGNATURE SERIES PINOT GRIS



WINE CLUB
Quarterly Allotment
Spring 2024 Winemaker's Selection

VARIETAL COMPOSITION	Pinot Gris 100%	
APPELLATION	Cape May Peninsula	
VINEYARD	Hawk Haven Vineyard	
HARVEST	August 26, 2022	
	Tonnage: N/A	Brix: 19.7°
TECHNICAL DATA	ABV: 12%	RS: 0.06%
	TA: 5.25 g/L	Ph: 3.35
COOPERAGE	4 mo. Stainless Steel	
	6 mo. Neutral French Oak	
PRODUCTION	24 Cases	

TASTING NOTES

Overall, this barrel-aged Pinot Gris showcases a harmonious blend of tropical and stone fruit flavors, enhanced by creamy and toasty notes from the barrel aging process. The fresh acidity and good tannin structure contribute to a well-rounded and enjoyable tasting experience.

PAIRING NOTES

This complex, structured Pinot Gris would be complimented well by something a bit rich. Think foie gras, fatty cheese and charcuterie.

Preferred Dish: Chicken Piccata

WINEMAKING NOTES

This small lot wine was made from our “hard press” run of Pinot Grigio. This process gives extended contact with skins and stems and allows for greater tannin extraction. The juice was fermented in Stainless Steel then aged in a neutral French Oak Barrel for 6 months. The time spent in oak helped soften the tannins that were extracted during pressing, and gives a rich mouthfeel.

VINTAGE NOTES

The 2022 vintage was arguably one of, if not, the best vintage we’ve seen here at Hawk Haven. There was a minimal amount of rain during harvest and we had hot temperatures. We saw optimal maturity, and the fruit came in 2-3 weeks earlier than historic harvest dates.

HAWK HAVEN
Vineyard & Winery