



2014 MILLE BACI LATE
HARVEST PINOT GRIGIO
Napa Valley

BLEND

Pinot Grigio 100%

VINEYARD

Our vineyard is located in the southern end of Napa Valley known for providing excellent growing conditions for white wines. Its proximity to the San Francisco Bay provides morning fog and cooling afternoon breezes, both beneficial to retention of Pinot Grigio's delicate fruit and acidity, and able to create the growing conditions necessary to make a fully botrytized late harvest wine. While the harvest in 2014 overall was early, we left a small amount of Pinot Grigio in the vineyard and harvested our grapes for our Mille Baci in late September.

WINEMAKING

After an all-day pick, the clusters were carefully sorted and placed into the press. The juice was fermented in stainless steel at cold temperatures to retain the gentle fruit characteristics. The fermentation was allowed to stop naturally on its own at 12% residual sugar and 12.4% alcohol. The wine was racked off lees to keep the fresh stone fruit characteristics originally found in the vineyard.

TASTING NOTES

The 2014 Mille Baci is a pale honey color. On the nose, scents of guava, honeycomb, and apricot arise. Mango, apples, and toasted nuts come through on the palate, balanced by notes of velvety creamed honey. The long-lasting finish is pure crème brûlée.

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