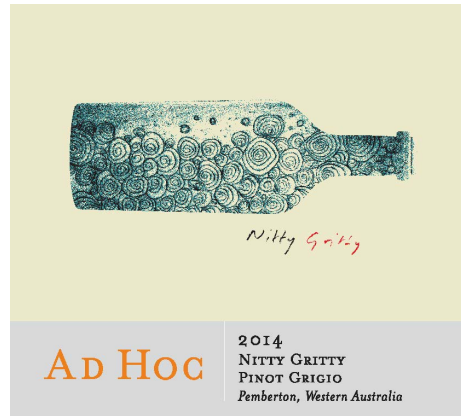




LARRY CHERUBINO WINES



2014 Ad Hoc Nitty Gritty Pinot Grigio

"Let's get down to it"

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Pemberton wine region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

The winemaking: The fruit was harvested at night before crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

The wine: An intensely fragrant bouquet of pear, with chalky mineral undertones. Tangy acidity and lively dried herb undertones work well to culminate good length and strength to the wine.

Drink with: Butter-seared seafood with a coriander-spiced aoili and fennel salad.

Vineyard:	Various	Technical Data	
Year Planted:	2008-2011	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Pinot Grigio
Vines per Hectare:	1600	Picking Date:	March 2014
Irrigation:	Yes	Alcohol:	13.5%
Clone/s:	Unknown	pH:	3.5
Rootstock:	Own	Total Acidity:	5.95g/L
Aspect:	Southern	Residual Sugar:	0.45 g/L
Soils:	Karri loam	Bottling Date:	August 2014
		Cellaring Potential:	0-4 years
