

## Tiefenbrunner Pinot Grigio Italy 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



### Final Deductions

**VINTAGE** 2019

**GRAPE** Pinot Gris/Grigio

**GEOGRAPHY** Europe

**COUNTRY** Italy

**LARGER REGION** Trentino-Alto Adige

**SMALLER REGION** Alto Adige

### Rationale

Pinot Grigio is one of America's most popular wines— fifth overall in sales and second only to Chardonnay in white wine sales. A quick taste and one can understand why— crisp and refreshing with aromas and flavors of citrus, green melon and white flowers. That said, not all Pinot Grigios are created the same; those from Alsace in France (labeled as Pinot Gris) or Oregon (also labeled as Pinot Gris) are, as the expression goes, "horses of a different color." These wines tend to be riper, textured and round in the mouth. California and other parts of the world are quite a contrast from the Alsatian and Oregonian styles; these wines are close to the aforementioned description which is textbook for Northern Italy's Lombardy, Veneto, Friuli, Trentino and Alto Adige. While occasionally denigrated by wine geeks as simple and boring, the best examples are among the most food friendly of all wines; think of them as a sun-kissed squeeze of lemon juice and imagine the possibilities.

Founded in 1848, the Tiefenbrunner Castel Turmhof Winery owes its name to the ancient castle. The winery is in Entiklar, in the town of Kurtatsch, amid the awe-inspiring Italian Alps and located along the enchanting Südtiroler Weinstrasse, the Wine Route of South Tyrol. Their Pinot Grigio is of unmistakable character— chiseled leanly in structure with bright acid, distinctive almost saline minerality, bright citrus fruit, and white blossoms. There is a reason that this estate is a benchmark of the region and an obvious selection for MTW!

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Yellow

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** High

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**CITRUS FRUIT** Meyer Lemon • Key Lime • Lemon • Lime *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

**TREE/VINE FRUIT** Pear (Green) • Apple (Green) *Condition: Fresh, Ripe*

**STONE FRUIT** Nectarine (White) • Peach (White) *Condition: Under Ripe / Tart, Fresh*

**TROPICAL FRUIT** Melon (Green) • Starfruit • Kiwi *Condition: Fresh*

**FLORAL** Apple Blossom • Honeysuckle • Lemon / Lime Blossom *Condition: Fresh*

**GREEN VEGETABLE** Caper • Spring Peas

**OTHER VEGETABLE** Radishes • Ginger / Root

**HERBAL** Lemon Grass • Sorrel • Verbena

**ORGANIC EARTH** Turned Dirt / Clay

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** No

**OXIDATION/NUTTINESS** Pinenut • Peanut / Shell

**PERCEIVED WINEMAKING CHOICES** Lees Contact