

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 Old World

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