

2024 Fielding Pinot Grigio

VQA Niagara Peninsula



FIELDING

ESTATE WINERY

Tasting Notes

This Pinot Grigio has vibrant aromas of lemon zest, lime, grapefruit and green apple. The citrus fruit notes are abundant on the palate, which is light, fresh and incredibly easy drinking, with a crisp and refreshing finish due to its bright acidity.

Winemaking Notes

Vineyard sites from different VQA sub-appellations were selected and harvested at different stages to help bring different flavour profiles to the final wine. After pressing, clarified juice was fermented at cool temperatures in stainless steel, and kept on light lees post-fermentation to help build richness and improve balance in the final wine.

Food Pairings

Serve this wine with a variety of light appetizers, fresh salads and sides, as well as fish and pasta dishes. It is the perfect accompaniment to caprese salad, shrimp skewers, steamed mussels, pasta with a light sauce and even sushi!

Varietal Composition: 100% Pinot Grigio

Appellation: VQA Niagara Peninsula

Cooperage: Stainless steel

Alcohol: 12%

Residual Sugar: 2 g/l

LCBO #: +223610

Retail: \$16.95



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FIELDINGWINES.COM

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