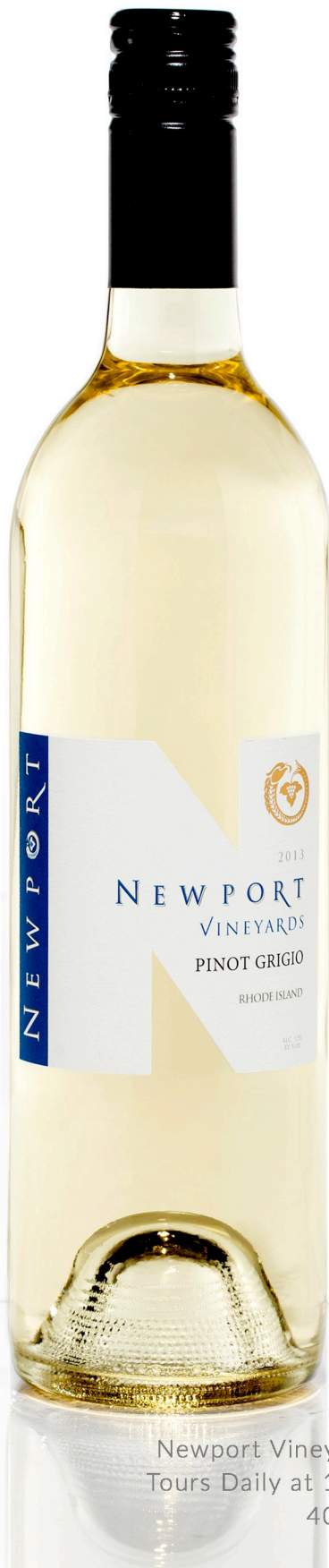


NEWPORT VINEYARDS



PINOT GRIGIO

Appellation: Rhode Island

Harvest:

Harvest date: 10/3/13 & 10/4/13
Harvest Amount: 10 tons
Brix: 21.3
Total Acidity: 8.7 grams/liter
PH: 3.39

Winemaking:

Yeast added on 10/6/13
100% Stainless Steel Fermentations
Cool fermentation averaging 56 degrees (F)
Fermentation completed on 10/17/13
Bottling:
Bottled on 4/29/14 in Stelvin screw caps
Production: 650 cases
PH: 3.38
Total Acidity: 8.83 grams/liter
Residual Sugar: .7
Alcohol: 12%

Tasting Notes:

Finished in a Northern Italian style and slightly off-dry; exhibits fresh apple and herbal aromas. It is well suited to salads, appetizers, and spicy cuisine.

- George Chelf, Head Winemaker since 1988

Newport Vineyards 909 E. Main Rd. (Rte. 138), Middletown, RI 02842
Tours Daily at 1 & 3 p.m. (Sat: Tours on the hour, 11-4) Tastings All Day
401-848-5161 / www.newportvineyards.com