



CARYS

PINOT GRIS
MONTEREY, CALIFORNIA

CARYS (Care-iss) is a Welsh name meaning love. It's also exactly how we feel about our wines. The grapes are grown on our sustainably farmed estate vineyards and are blended to create balanced, refreshing flavors. One sip and you'll fall in love too.

VINEYARD

Our cool-climate estate vineyards in Monterey are ideal for Pinot Gris. With morning fog that often lingers until midday, ripening is slow and steady allowing time for the intricate fruit flavors to develop fully while preserving crucial acidity.

WINERY

Our Pinot Gris grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Providing a neutral environment, the wine's crisp, zesty qualities are accentuated and its distinctive freshness is retained. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

TASTING NOTES

Flavors of stone fruit and melon dance on the palate, while enticing white peach aromas with notes of citrus tickle the nose. The palate is soft with bright acidity that is complemented by a tropical finish. Our Pinot Gris pairs well with grilled seafood, herb salads, or steamed vegetable dishes.