



Kokopelli Winery

Profile

Brand *Kokopelli Winery*
 Wine Name *Pinot Grigio*
 Vintage *Non-Vintage*
 Varietal *Pinot Grigio*
 Appellation *American*

Tasting Notes *Our Pinot Grigio is a dry, yet soft and delicate white wine with notes of stonefruits and lemon. Its' a versatile wine with a lively acidity, and a light citrus flavor that make it ideal for many taste preferences.*

Food Pairings *Pairs nicely with with flavorful seafood dishes, grilled chicken or creamy pastas.*



Technical Data

Alcohol *10.6%*
 Brix at Harvest *20°*
 Residual Sugar *0.4%*
 pH *3.5*
 TA *4.9*
 Oak *None*
 Toast *None*
 Maturation Age *None*
 Color *translucent pale yellow*
 Bouquet *stone fruits, lemon*
 Taste *stone fruits, lemon*
 Serving Temperature *50°- 55°*



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The Kokopelli Winery is named after the legendary Indian flute player who is widely known as the God of fertility, and is often referred to as the God of agriculture. In 1991 the Kokopelli Winery acquired its grapes from the family owned Bonita Springs Farm located in south eastern Arizona. Our first year of wine production came three years later in 1994, and has grown over the years with locations in Chandler & Surprise Arizona. Kokopelli is the largest winery in the state, and its' award winning wines can be purchased at our Kokopelli Bistros, numerous wine festivals held throughout the year, and at fine retailers throughout Arizona.

Tasting Chart

