

WHAT'S ON TAP

2018 RANCHO RODEO Pinot Grigio. The wine was cold-fermented at 50°F in stainless steel to retain the fresh and fruity aromas. The wine was not permitted to undergo a secondary malolactic fermentation to ensure crisp acidity. This creamy, vinous and flavor-forward white smells of yellow plums, white peaches, and honeysuckle. Youthful fruit vibrancy radiates from the wine's full-bodied, succulent and mouth-filling palate. The light viscosity caresses while gentle but supporting acidity give the wine ample lift and refreshment.

