



CYCLES GLADIATOR
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CYCLES GLADIATOR 2005 CALIFORNIA PINOT GRIGIO

So much has been made of Pinot Grigio yet so little is known about this wine. For many, it is just a simple little white quaffer that you sip while preparing yourself for dinner. But inside the grape is the potential to make an amazing wine. It takes a winegrowing team with pas-

TECHNICAL DATA

APPELLATION
California

VARIETAL COMPOSITION
94% Pinot Grigio
6% White Riesling

FERMENTATION
100% Stainless Steel

TOTAL ACIDITY
0.75 grams/100ml

TOTAL PH
3.35

ALCOHOL
13.0%

RELEASE DATE
May 2006

CASES PRODUCED
25,000

BOTTLE SIZE
750 ml

SUGGESTED RETAIL PRICE
\$12.00

sion and patience to coax out the flavors that this wine is truly capable of. At Cycles Gladiator, we are committed to making this more than just your ordinary, run-of-the-mill wine. Our Pinot Grigio is harvested in the cool of the night and gently pressed to retain this potential. A long, cold fermentation in a stainless steel tank followed by bottling over the winter prevents oxygen from dulling the wine and locking in the delicate aromas and flavors. We have chosen to perform the unusual step of blending a little Riesling into the wine just prior to bottling to lift some of the more aromatic notes.

Our 2005 Pinot Grigio exhibits a wonderful array of fruit and floral characteristics. Melon and fresh citrus are underscored with a delicate honeysuckle perfume. The flavors are a blend of sweet grapefruit and lemon zest with a hint of honeydew. The acid lends structure to the wine and sustains the finish but is not so tart that it overpowers the fruit. This is a lovely wine for pairing with fillet of sole benedictine, chicken sautéed with shallots, or the classic northern Italian dish Risotto Con Vongole E Radicchio (Risotto with clams and radicchio).

—ADAM LAZARRE AND PAUL CLIFTON, WINEMAKERS

Wines of Uninhibited Taste