



GRANITE HILL
CELLARS

2023 Lodi Pinot Grigio

About: Granite Hill Cellars is a newly released brand by the Kautz Family of Lodi, California. The name comes from the rocky and “granite” terroir the family’s vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing “sustainability” for over 30 years, the family is committed to the longevity of their land and the environment around them.

Appellation: Lodi has been a famed region for growing Zinfandel grapes for many years, but it has been the last 10-15 years that they are shining through with other varieties, including Pinot Grigio. The sub-AVA for this wine comes from Sloughhouse, which is located in the northern part of Lodi, just west of the Sierra Foothills.

About the Wine: The 2023 vintage displays exotic floral aromas that stream into some subtle green apple and citrus with a light spiciness. The finish is smooth and lasting with some ending notes of white peaches.

Pairing: Delicious as an aperitif or when served with mild cheeses, light fish dishes, such as sole, cod and shrimp. Chicken Marsala or a simple BBQ works well with this. Vegetarian friendly, so any fresh green salads, baked potatoes or light soups work very well.

Technical Notes

Blend: 87% Pinot Grigio, 10% Chenin Blanc, 3% Symphony					
Appellation: Lodi, California					
Alcohol: 12.0%		TA: 5.1 g/l		pH: 3.30	RS: 4.66 g/l
Aging: Stainless Steel					
UPC: 7 24826 19251 9					
Vegan Friendly and Certified Sustainable					



Granite Hill Cellars

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