



Homage Cellars

2022 PINOT GRIGIO

winemaker notes

Our 2022 California Homage Cellars Pinot Grigio is from the Bulldog Vineyard in the Central Valley, west of Fresno. It has a pale, straw-yellow color. It is a delicate varietal that opens with a citrus nose of lemon and lime but also floral notes of daffodil and honeysuckle. In a second nose, we discover aromas of peach, pear, lychee, gooseberry and white pepper. The vineyard is surrounded by peach and almond trees. On the palate, we have a low-to-medium intensity. The straightforward, clean flavors are bright and distinctive to the finish. The flavor profile is a blend of peach, apple and lemon. Some minerality and a hint of acidity balance the finish.

Appellation: California

Varietals: 100% Pinot Grigio

Alc: 13%

Released: July 2023



About the Brand

With Homage (pronounced oh-maj) Cellars, we honor and pay homage to the founders of California grape growing.

profile

Nose: Lemon | Lime | Daffodil | Honeysuckle | Peach | Pear | Lychee | Gooseberry | White pepper

Mouth: Low to medium intensity | Peach | Apple | Lemon | Minerality | Hint of acidity



Serve: Chilled

Aging: 2 - 3 years

Vinotype: Hypersensitive

Pairs well with: Grilled fish | Crab cakes | Scallops | Veggie wontons | Spring rolls | Chicken salad | Swiss | Provolone | Havarti

Similar to: Halcyon Chenin Blanc and Monarch Semillon

Fun fact: The original name of this varietal is Pinot Gris, where the word 'Gris' or 'Grigio' in this case, means gray, which refers to the grayish-blue shade of the berries.



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12
servings

20m
prep

10m
cook time

try with
dry whites

"Deconstructed" Spring Roll Salad

Ingredients

2 tablespoons Thai Kitchen® Premium Fish Sauce
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 tablespoons sugar
1 tablespoon McCormick Gourmet™ All Natural Chives
1 tablespoon soy sauce
1 tablespoon Thai Kitchen® Sweet Red Chili Sauce
2 boneless pork chops, 1/2-inch thick
12 wonton wrappers
1/2 cup shredded carrot
5 cups spring mix salad greens

Directions

Mix fish sauce, vinegar, sesame oil, sugar, chives, soy sauce and chili sauce in small bowl with wire whisk until well blended. Reserve 1/2 of the vinaigrette. Place pork chops in resealable plastic bag or glass dish. Add remaining vinaigrette; toss to coat well. Refrigerate 30 minutes.

Preheat oven to 400°F. Spray both sides of wonton wrappers with no stick cooking spray. Place a 12-cup muffin tin upside down. Press a wonton wrapper around the outside of each muffin cup. Bake 3 to 5 minutes or until wonton wrappers are lightly browned. Cool on wire rack.

Grill or broil pork chops until desired doneness. Cool slightly. Cut into thin strips. Mix salad greens, pork and carrot in large bowl. Add reserved vinaigrette; toss to coat well. Fill wonton cups with salad mixture. Serve immediately.