

SANTA BARBARA WINERY

2010 PINOT GRIS

Pinot Gris is grown throughout the world, with Northern Italy perhaps getting the most recognition in recent times.

A fairly hearty variety, Pinot Gris is ideally grown in a climate just cool enough to develop the acidity needed to provide structure for the near full-bodied mouth feel.

Bruce is very impressed with Thompson Vineyard in Alisos Canyon, a site he feels is well suited for making big, rich wines. This vineyard seems to be in the climate midrange, as it is in neither the coolest, nor the warmest area in Santa Barbara County.

While its reputation lies primarily as a superior red grape vineyard, it also produces great Pinot Gris. The varietals planted here have been thoughtfully chosen and are starting to show the full potential of this vineyard and its microclimate.

A cool stainless steel fermentations maintains the crisp acidity of the wine while putting forth fresh apple and pear flavors. While this wine is a very pleasant aperitif, it has ample weight for pairing with young goat cheeses, roasted pork dishes, crab, or Thai Sea Bass.

HARVEST

Date: November 4, 2010
Vineyard: 100% Thompson Vineyard
Sugar: 24.1° Brix
Production: 249 cases
Residual Sugar: Dry
Suggested Retail 16.00 / 750ml

WINE

Fermentation: Temperature controlled stainless steel
Total Acid: 69
pH: 3.27
Alcohol: 14.7%
Date Bottled: May 6, 2011

Winemaker's Comments: 'A small crop picked after warm period has very good concentration'.

