

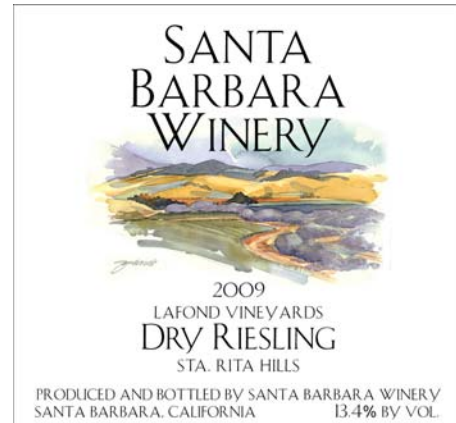
SANTA BARBARA WINERY

2009 DRY RIESLING

Riesling's allure over that of other white wines is the necessary precision and attention to detail that goes into making this wonderfully versatile noble grape maintain its racy acidity and its interestingly complex flavor profile. In Alsace and Austria, Riesling is traditionally made into a very dry wine. Winemaker Bruce McGuire has experimented over the years with different levels of sweetness, measured by residual sugar, from dry to late harvest style.

Lafond Vineyard is home to about 15 acres of Riesling.

This bone-dry, Sta. Rita Hills-designated bottling comes from a 37 year old block. Complex flavors highlight peach and nectarine, backed by a firm, mineral finish to make for a very food friendly wine. Aging took place in one neutral 130 gallon puncheon and two 75 gallon stainless steel drums. Bright and aromatic, this wine should age beautifully. Try this Riesling with Asian cuisine or with white meats such as glazed pork or roasted turkey.



HARVEST

Dates: October 16, 2009

Vineyard: Lafond Vineyard

Sugar: 21.7° Brix

Sugg. Retail Price: \$18.00

WINE

Cooperage: One neutral 130 gallon puncheon
Two 75 gallon stainless steel drums

Total Acid: .63

pH: 3.04

Alcohol: 13.4%

Residual Sugar: Dry

Production: 106 cases

