

SANTA BARBARA WINERY

2008 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 the Thompson Vineyard in Alisos Canyon, a site he feels is well suited for grapes to make big, rich wines. This vineyard seems to be in the climate mid-range as it is in neither the coolest or warmest area in Santa Barbara County. The varietals planted here have been thoughtfully chosen and are starting to show the full potential of this vineyard and its microclimate. The 2008 vintage was affected by frost, resulting in yields less than 20% of the normal crop - less than 100 cases. Neutral barrels provided just the right amount of texture to the small lot to enhance the soft texture of this refreshing white wine.

Citrus to pear flavors dominate, and 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. This wine is best drunk in its youth, when it is at its freshest. Enjoy through 2011.



HARVEST

Date: October 3, 2008

Vineyard: 100% Thompson Vineyard

Sugar: 23.4° Brix

Production: 77 cases

Sugg. Retail Price: \$16.00

WINE

Barrels: Neutral Oak Barrels

Total Acid: .73

pH: 3.26

Alcohol: 14.4%

Date Bottled: August 4, 2009

Residual Sugar: Dry

