

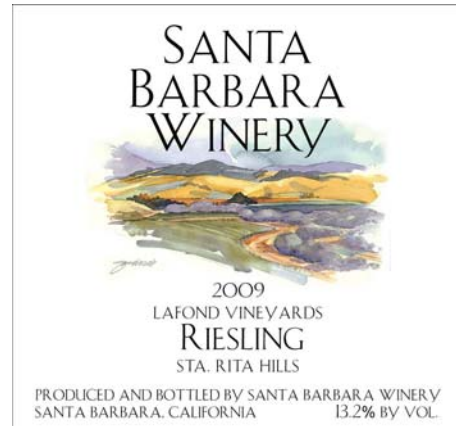
# SANTA BARBARA WINERY

## 2009 RIESLING

The noble grape Riesling is enjoying a well earned resurgence of popularity in America as increasing numbers of writers and chefs become enamored with the wine's flavors and suitability for pairing with a wide range of foods. Peer through the fog of history and remember Riesling was really one of the first grapes that showed the promise of the Santa Ynez Valley for fine wine growing back in the middle 1970's.

Pierre Lafond planted the first block of Riesling in our Lafond Vineyard in 1972 and winemaker Bruce McGuire has crafted several styles of this wine since his arrival in 1981. The amount of residual sugar in each style may vary slightly from year to year as Bruce balances this sweetness with the natural acid level that a particular vintage has achieved. This particular wine is an off-dry style, with just a hint of sweetness at 2.3% residual sugar.

85% of this wine is the second crop from a new block planted at Lafond Vineyard in 2006. This block was planted to three clones - Clone 12 from Germany, Clone 49 from Alsace, and our own Lafond Vineyard Clone from vines planted in 1972 of unknown origin. This wine shows great potential for our growing estate Riesling program.



### HARVEST

Dates: September 21, 22  
October 16

Vineyard: 100% Lafond Vineyard

Sugar: 21.2 - 22° Brix

Production: 996 cases

Sugg. Retail: \$15.00

### WINE

Barrels: 100% Stainless Steel  
cool fermentation

Residual Sugar: 2.3%

Total Acid: .67

pH: 2.97

Alcohol: 13.2%

