

SANTA BARBARA WINERY

2007 RIESLING 7.3

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. As we recall, 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 to finish the 1981 harvest. Recognizing that residual sugar (r.s.) marks the style of each Riesling we produce, either the word "dry" or a number representing the amount of r.s. in the wine appears on the label under the AVA designation. The amount of r.s. in each style may vary slightly from year to year as Bruce balances this sweetness with the natural acid level that a particular vintage achieved.



The "7.3" style can only be made when a section of our Lafond Vineyard meets Bruce's criteria for clean, flavorful fruit and firm acidity to balance a higher level of sugar. Good weather for a later harvest helps with the magical flavor intensity found in this wine. Flavors of stone fruits such as peach, apricot or nectarine appear in this Riesling style as well as pear and tropical flowers. The balancing acid is key in tightening the flavors at the back of the mouth and is responsible for the long, satisfying finish. A very pleasant stand alone sipping wine, it would also be a nice match for a peach tart.

This is another wine built for extended aging. Eight to twelve years should prove quite interesting.

HARVEST

Dates: October 10, 2007

Vineyard: 100% Lafond Vineyard,
located in the Sta. Rita Hills

Sugar: 26° Brix

Production: 152 12x750ml cases

Sugg. Retail: \$20.00

WINE

Barrels: 100% Stainless Steel
cool fermentation

Residual Sugar: 7.3%

Total Acid: .78

pH: 3.0

Alcohol: 11.7%

