

SANTA BARBARA WINERY

2007 RIESLING 1.7

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 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 "1.7" style happens to be the most versatile style of Riesling we make. Very good for sipping by itself on a warm day (though we would have a plate of light cheeses and nectarines handy) it is also a great choice for Pacific Rim cuisine featuring spicy curry, much of the cuisine from India, and pork sausages, especially when served with a German sensibility. Because of the firm acidity, our Riesling also rewards ten years of aging to gain that special "aged character" good Riesling attains.

HARVEST

Dates: October 2 and 10, 2007

Vineyard: 41% Lafond Vineyard,
located in the Sta. Rita Hills
59% Mission Vineyard
located in the Santa Ynez Valley

Sugar: 23° Brix

Production: 737 12x750ml cases

Sugg. Retail: \$18.00

WINE

Barrels: 100% Stainless Steel
cool fermentation

Residual Sugar: 1.7%

Total Acid: .81

pH: 3.02

Alcohol: 13.9%

