



100 Cases Produced

Price: \$26.50/\$318

This wine is made in the French Alsatian, not the northern Italian (Pinot Grigio), style. The optimally ripe grapes were de-stemmed, cold soaked overnight, and pressed before a controlled, low-temperature fermentation was initiated using Alsatian yeast. The wine was held after fermentation on the yeast in neutral French-oak barrels, with biweekly stirring, for approximately 4 months, thereby allowing yeast break-down products to flavor the wine. The result is a well-balanced wine with a rich, smooth flavor and mouth feel. It was bottled April 14, 2009 and is characterized by tropical and pineapple overtones.

Dedicated to the Essence of Pinot Noir

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