



152 Cases

Price: \$24 / \$288

This is the first year that we have made our Pinot Gris from grapes grown in Doug Circle's Sierra Madre Vineyard, which is in the cool, Santa Maria Valley American Viticultural Area. We are more than pleased with the outcome.

The grapes were harvested on September 1, 2009 when they were optimally ripe (Brix 23.7 and pH of 3.29). They were destemmed and cold soaked for 6 hours to capture as much varietal character as possible, after which the grapes were pressed and the chilled must was allowed to settle. After racking, the juice was inoculated with an Alsatian strain of yeast to enhance the fragrance, flavor and texture of the resultant wine. Cold fermentation in stainless steel proceeded over the course of several weeks, thereby preserving the wine's fruity character (exotic tropical hints of grapefruit and melon). Malolactic fermentation was prevented while the wine was held in stainless steel *sur lies* for 9 months to further integrate the complex flavors and produce the rich texture that is one of the signatures of Alsatian-style Pinot Gris. It was bottled on June 21, 2010 after being cold and protein stabilized.

The wine is full flavored with lots of bright acidity and minerality. These characteristics make it a perfect complement to shell fish and other seafoods, as well as lighter meats, such as chicken and veal. It has the 'authority' to pair well with rich white sauces and even those that are quite spicy. Best drunk at approximately 50°F.

Dedicated to the Essence of Pinot Noir