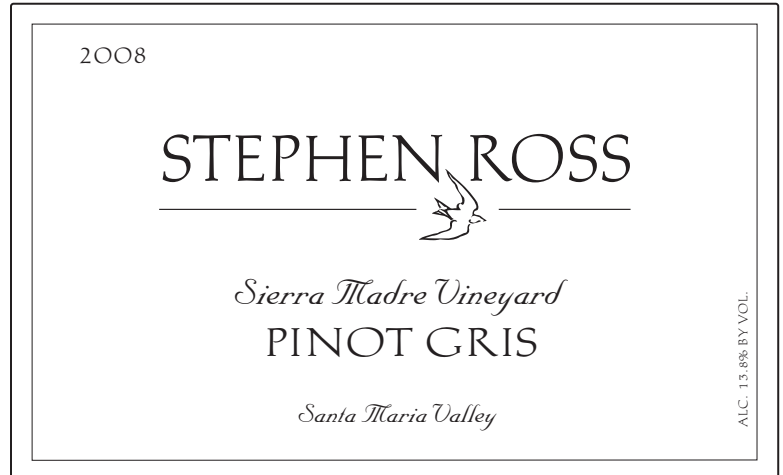


2008

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 15, 2008
- Grape analysis – 24.5 °Brix, 3.31 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 52 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.8% alcohol, 6.79 T.A., 3.35 pH
- Bottled on March 11, 2009

The Sierra Madre Vineyard is located on the south central coast of California a few miles east of the town of Santa Maria in the Santa Maria Valley. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2008 season was generally cool. Crop yields were of average size at 2.5 - 3 tons per acre.

This Pinot Gris (aka Pinot Grigio) was fermented cold (52 °F), aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. The wine is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The nose is very aromatic and is reminiscent of fig, kiwi and allspice with floral notes. It is in an elegant refreshing style, dry, medium body and finishes with crisp acidity. It can be enjoyed before a meal or with food.

212 cases produced