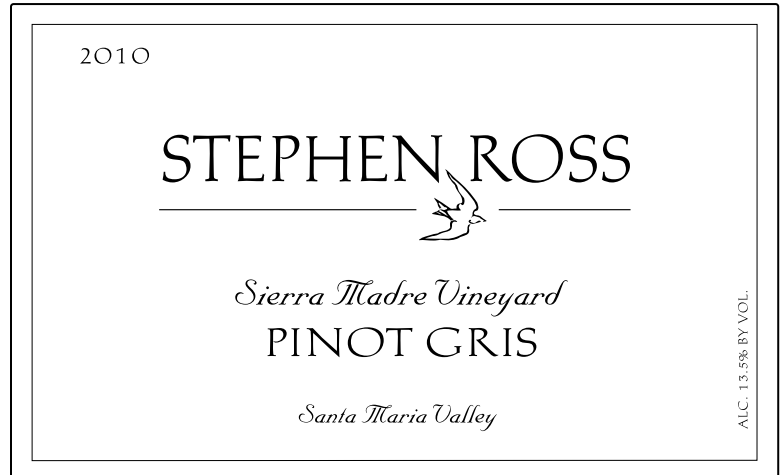


2010

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 7, 2010
- Grape analysis – 21.8 °Brix, 8.18 T.A., 3.25 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 54 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.90 T.A., 3.47 pH
- Bottled on April 7, 2011

Sierra Madre Vineyard is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Sierra Madre were planted in 1973, however, the entire vineyard was replanted to the latest rootstock and clonal selections in 1998. The climate during the growing season is cool and dry, with daytime temperatures reaching 76 - 80 °F and nighttime temperatures dropping to 55 °F. Almost all of the rainfall, albeit scant, occurs in the winter. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west where regular summertime afternoon cool breezes from the ocean are borne. Of note, geographically, the vineyard is located at 34 degrees latitude and receives a lot of bright Southern California sunlight.

The 2010 growing season was generally very cold, one of the coldest on record, pushing hand time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. It is pale straw in color, and has aromas of Asian pear, almond and fig. The mouthfeel is lean with medium body, has mineral and fruit flavors and finishes clean and crisp.

47 cases produced