

2005

## PINOT GRIS

SAN LUIS OBISPO  
COUNTY



- Harvested by hand on August 27 and September 2, 2005
- Vineyards – 53% Firepeak, Edna Valley and 47% Laetitia, Arroyo Grande Valley
- Average grape analysis – 23.3 °Brix, 6.7 g/l T.A., 3.35 pH
- Crushed and basket-pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no-malolactic fermentation
- Aged 64% in stainless steel, 36% in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.40 T.A., 3.34 pH
- Bottled on March 28, 2006

This Pinot Gris (aka Pinot Grigio) is made in a fruit forward style, finishing with crisp acidity. The 2005 growing season was exceptional: moderate and cool allowing for long hang-time in the vineyard. The grapes were crushed, and then pressed in a stainless steel programmable basket press to create an aromatic juice low in color and tannin. The juice was fermented cold (52 °F), aged primarily in stainless steel with a small amount aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

This Pinot Gris is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The aromas are reminiscent of almonds and allspice with aromatic floral notes. It is an elegant, refreshing style which is dry, light to medium in body, with a faint tingle of tannin and finishing with crisp acidity. It can be enjoyed before a meal or with food.

452 cases produced.