



2005 SANTA BARBARA COUNTY PINOT GRIS

WINEMAKER'S COMMENTS

Bob “Taz” Steinhauer and I decided to do some exploring for the 2005 vintage. We landed in a secluded canyon less than twenty miles from the Pacific Ocean, down a narrow cut framed by rocky cliffs with the Cuyama River running through it. Here, in one of the most beautiful places on Earth, we discovered a young block of Pinot Gris.

Historically, I use block 1A from our Cat Canyon vineyard in Los Alamos to make our Pinot Gris. We get plenty of ripeness from that vineyard – delicious melon and pear, with just enough cool climate acidity to keep things interesting. But, I decided to experiment a bit this year after seeing the gorgeous Pinot Gris in our North Canyon vineyard. North Canyon is situated just beyond the famed Bien Nacido Vineyard along the Santa Maria Bench. The clay loam soils force the vines to struggle and fight to gain flavor, and the grapes have the mineral character I like to see from the variety.

I barrel ferment and barrel age about 24% of the blend in old French barrels to soften the mouthfeel and increase the length. I ferment the rest in tank to preserve the tropical and citrus notes. This wine shows vibrant pineapple and grapefruit on the nose, with light floral notes. The palate is clean and refreshing with flavors of green apple and a touch of spice.

-- Natasha Boffman, Winemaker

TECHNICAL DATA

BLEND:	100% Pinot Gris
ALCOHOL:	14.2%
ACIDITY:	0.68 g/100ml
pH:	3.38
HARVEST BRIX:	24
HARVEST DATE:	AUG. 29 – SEP. 2, 2005
PRODUCTION:	Limited release of 1363 cases

