



VINEYARD SOURCES: 50% *Rancho La Viña*, 33% *Zotovich* and 17% *Rio Vista Vineyards, Sta. Rita Hills*. This wine combines Pinot Noir juice draws from some of Sta. Rita Hills' preeminent vineyards into one harmonious blend. Cooled by coastal fog and Pacific breezes, the hillside vineyards of Sta. Rita Hills in Santa Barbara County are ideal for the production of superior Pinot Noir.

VINTAGE: The 2016 vintage marked Ken's 40th harvest in Santa Barbara County. Unseasonably warm weather in February was moderated by cold nighttime temperatures, suppressing budbreak until early March, a bit later than the 2014 and 2015 vintages. While the limited rainfall received during this "El Niño" winter was disappointing, the timing was advantageous. Most precipitation fell January through March, allowing flowering and set to occur without the threat of damage. Harvest began on August 18 and progressed fairly rapidly through the end of August. The rest of the harvest season saw cooler temperatures alternate with short warmer spells, which helped winemakers target optimum ripening of the fruit. Crop yields were average and berry size was small to medium.

WINEMAKING: This Vin Gris was made using a centuries-old French technique known as a *saignée*, or juice draw, which captures the free run juice as the grapes are heading into the crusher-stemmer. Lightly colored from brief contact with the grape skins, the juice was transferred to a combination of half neutral French oak barrels and half stainless steel barrels for fermentation and aging. The wine aged *sur lies* for seven months, which added depth and complexity to the wine without overshadowing the fresh fruit components. The wine was bottled on May 24, 2017.

TASTING NOTES: Displaying a beautiful salmon color, this Vin Gris of Pinot Noir is crisp, delicious and well balanced. Bright aromas of strawberry rhubarb and watermelon are accented by hints of papaya, rose petal and cinnamon spice. Luscious wild cherry and strawberry fruit flavors give way to a remarkable silkiness, attributable to the wine's barrel fermentation and *sur lies* aging. The silky texture is uplifted by the perfect touch of refreshing natural acidity and culminates in a crisp, yet lingering finish.

TECHNICAL DATA

T.A.: 6.2 g/l

pH: 3.39

Alcohol: 13.5%

Production: 227 cases