



VINEYARD SOURCES: *Rita's Crown, La Encantada, Rancho La Viña and Radian 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 2014 vintage made history as the earliest and fastest harvest in Santa Barbara County. Our first grapes were picked on August 25— the earliest date on record in our area. Harvest concluded just 32 days later on September 26. The growing season began with a very mild winter with below average rainfall for the third year in a row. Budbreak occurred in early March followed by even, warm temperatures throughout the spring and summer. Yields were a touch above average in most vineyards, though slightly lower than 2013. Somewhat lower acidity in the fruit this year resulted in softer, rounder and more approachable wines, while the lean growing conditions ensured excellent expression of flavor and color.

WINEMAKING: This Vin Gris was made by collecting the free run juice that flows though a screen from the sorting table where the grapes are placed prior to entering 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 12, 2015.

TASTING NOTES: Beautifully aromatic and crisp, this Vin Gris of Pinot Noir is delicious and well balanced. Bright aromas of strawberries and Rainier cherries are accented by hints of orange blossom, rhubarb and spice. Luscious strawberry rhubarb and cherry fruit flavors give way to a remarkable silky richness, attributable to the wine's barrel fermentation and *sur lies* aging. The rich texture carries through to the finish where it culminates with a perk of refreshing natural acidity and a touch of spice.

TECHNICAL DATA

T.A.: 5.9 g/l

pH: 3.34

Alcohol: 13.2%

Production: 137 cases