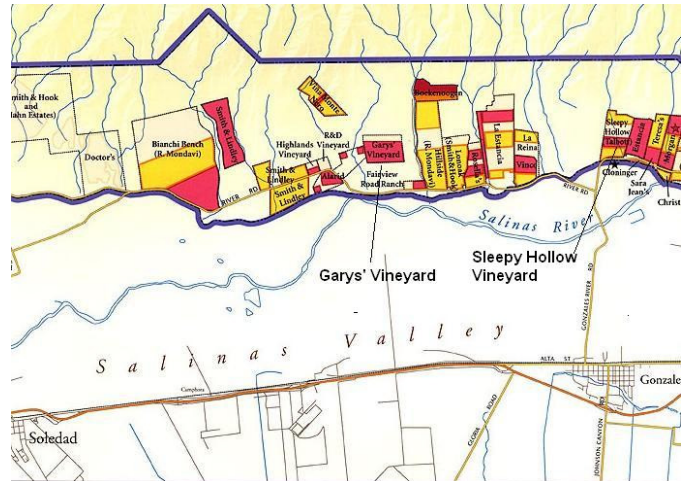


## 2005 Vin Gris Of Pinot Noir

### The Vineyards:

This Vin Gris was made from Pinot Noir Grapes sourced from Sleepy Hollow Vineyard (2/3) and Garys' Vineyard (1/3). Both Vineyards are located in the northern end of the Santa Lucia Highlands AVA. The Santa Lucia Highlands is a raised bench of land, due west of the town of Gonzales, which overlooks the Salinas Valley. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey bay every afternoon, cooling the vineyards and preserving the natural acidity and fruit characteristics present in the grapes.



### The Vintage:

Fruit set was ample. The long cool growing season encouraged flavor outstanding flavor development in the grapes and optimal maturity was achieved. Many in the industry feel that 2005 is the best Santa Lucia Highlands vintage in a decade. The Garys' Vineyard was harvested on September 26<sup>th</sup> and the Sleepy Hollow Vineyard on October 6<sup>th</sup>.

### Winemaking:

The grapes were 100% destemmed, gently crushed into tank where they sat on the skins overnight. The next day a portion of the free run juice was drawn off into used French oak barrels. The wine was barrel fermented and from that point on, treated just like a chardonnay. During ageing the barrels were routinely stirred and the wines underwent complete malo-lactic fermentation. After 6 months of barrel age, the three barrels of Vin Gris were raked, blended, settled and then bottled without fining or filtration.

### The Wine:

Electric reddish pink, with bright fruit aromas of ripe strawberries and citrus with a touch of toast; a lively mid palate and a finish that, although bone dry, gives an impression of sweetness.

### Technical Data:

<b>pH</b>	3.55	<b>Production</b>	75 Cases
<b>TA</b>	.6g/100ml	<b>Release Date</b>	June 1, 2006
<b>Alcohol</b>	14.5 % by vol.	<b>Ageing</b>	6 months in used French oak
<b>Bottle Size</b>	750 ml	<b>Suggested Retail</b>	\$13

### Suggested Food Pairings:

This wine pairs particularly well with light summer fare and spicy foods but Vin Gris is also a great choice with seafood and poultry or as an aperitif. This is the perfect summer picnic wine.