



2012 Point Concepcion “Marea Solis” Pinot Grigio Santa Barbara County

Tasting Notes:

Color: Translucent-ethereal hue.

Bouquet: Bright aromatics of fresh kiwi and gooseberry. Playful, vivid flavors of white peaches, citrus and honeydew. Crisp, dry and very refreshing, it lingers on the palate, finishing with a delicious sensation of minerality and acidity that elevates and leaves the palate cleansed and refreshed. Like Champagne without the bubbles.

Pairings: Delicious as a sipper. Ideal for all appetizers, but especially seafood and poultry.

Alcohol Content: 13%.

Serving Temperature: 46-50°F.

Production: 7,800 750 ml bottles.

Vineyard and Winemaking Details:

Vineyard Location: White Hills Vineyard, Santa Barbara County.

Orientation: West facing.

Elevation: 300 feet above sea level.

Trellising: Guyot.

Vine Age: 30 years old.

Yield/Acre: 6,000 lbs/acre, 450 gallons/acre.

Soil: Clay Loam with cobbly clay loam sub-soil.

Viticulture: Vertical shoot positioned canopy, leaf and shoot thinned manually. East-West row orientation.

Vinification: Pressed and cold settled, then racked off the solids to another tank and the clean juice was then fermented in chilled, stainless steel.

Aging Process: Aged 100% in stainless steel. Inoculated with low diacetyl production, histamine free malolactic bacteria favoring fruit esters.