



SIERRA MADRE *Vineyard*

2010 PINOT BLANC SIERRA MADRE VINEYARD SANTA MARIA VALLEY

VINEYARD

DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE, SERIES	SANDY-LOAM, GAREY
AVERAGE ELEVATION	150' TO 315'
VINE SPACING	8' X 6'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	1997
ROOTSTOCK	14OR
CLONE	159 (TRUE PINOT BLANC)

Situated in one of the Central Coast's most coveted appellations, the Sierra Madre Vineyard lies near the western edge of the Santa Maria Valley in northern Santa Barbara County. The light-textured, well-drained, sandy-loam soils cultivated here nourish the low-yielding vines to set clusters with small berries intense with flavor, color and concentration, all essential qualities for top-level wines.

Arguably California's coolest grape growing region, this coastal valley is equally well-suited to both Chardonnay and Pinot Noir, as cold Pacific air blankets the vineyard as the evening approaches. This natural moderation of heat accumulation slows ripening in the developing grapes, allowing for extended "hang-time" to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

The Sierra Madre Vineyard Pinot Blanc is owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

HARVEST 2010

DATE	10/13/10
BRIX	25.7°

The 2010 growing season delivered long hang-time followed by fall heat, the perfect conditions for ripe flavor development, soft natural acidity, and exceptionally balanced wines.

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALOLACTIC	100%
MONTHS IN OAK	7
OAK AGE	100% 1-YEAR OLD FRENCH OAK

Winemaker Steve Rasmussen insists on hand-harvesting in the cool morning, a scenario ideally suited to Sierra Madre's unique coastal proximity. Following the harvest, the fruit was brought into the winery and gently whole cluster pressed, barrel fermented and aged on the lees. Following fermentation, it was gravity racked and aged using traditional Burgundian practices.

WINE

PH	3.55
TA	0.53 G/100 ML
ALCOHOL	14.7%
BOTTLING DATE	8/11
CASES PRODUCED	188
RELEASE DATE	9/11
ENJOY	DRINK NOW OR HOLD UNTIL 2013-20114

This is a wine of deliciously supple texture and deceptive complexity. Aromas of butterscotch, caramel and lime leaf waft above the glass with wonderful bright citrus notes. On the palate, experience a rich, creamy taste of baked apple with an energizing tartness on the finish. We certainly have nothing against Chardonnay at Sierra Madre, but the 2010 Pinot Blanc is a marvelous alternative. Nothing pretentious here, just a well-balanced, nicely textured, brightly fruity wine that seems to go with everything.

Classic Pinot Blanc pairings include lightly sauced dishes made with seafood, chicken, or vegetables.

