



SIERRA MADRE *Vineyard*

2009 PINOT GRIS 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 5'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	1997
ROOTSTOCK	FREE
CLONE	152

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 Gris is owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

HARVEST 2009

DATE	9/3/09
TONS	2.75
BRIX	24.7°

The 2009 growing season delivered long hang-time followed by fall heat; the perfect storm for ripe flavor development, soft natural acidity, and exceptionally balanced wines.

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALO-LACTIC	100%
MONTHS IN OAK	8
OAK AGE	1 BARREL NEW FRENCH OAK, 6 BARRELS NEUTRAL 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, aged following traditional Burgundian practices, and bottled unfiltered. Less is better.

WINE

PH	3.39
TA	0.58 G/100 ML
ALCOHOL	14.34%
BOTTLING DATE	8/19/10
CASES PRODUCED	152
RELEASE DATE	6/1/10
DRINK	DRINK NOW

The 2009 Pinot Gris is crisp and refreshing at first sip with a glistening pale yellow hue. A delicate bouquet of white flowers and apple blossoms floats from the glass, followed by delicate honeysuckle and citrus on the palate. The texture, pleasant and surprising, brings a soft roundness to the mid-palate that leads to a spicy, refreshing minerality on the finish.

This a wine that is perfect for sipping in the shade on a warm afternoon with your favorite spicy offering of grilled shrimp or oysters, or simply enjoying as an aperitif with friends.

