



2001 PINOT GRIGIO

Santa Barbara County

Winemaker's Notes:

Pinot Grigio (a.k.a. Pinot Gris) is really starting to hit its stride in our vineyards. This 2001 bottling is another excellent one and fulfills the basic requirements that I am looking for; food friendly wine with vivid fruit at a good value.

With this bottling, we pushed the frontier of ripeness. It is not the obviously "crisp" wine that the 1999 or 2000 vintages were. The texture is fatter, and as it transcends its initial shock from bottling, I predict dazzling layers of fruit will be more apparent in the aroma. Right now there are quivers of peach, apple, and kiwi laced together with herbal elements that strike me as an exotic cross between anise and juniper berries. The oak is slightly more stated this year as well, giving more of a foundation to the fruit, and playing a bit more into Pinot Grigio's natural inclination to come across as creamy.

Technical Notes:

VARIETAL COMPOSITION: 100% Pinot Grigio, Santa Barbara County

VINEYARDS:

80% Babcock Estate, Santa Ynez Valley

12% Alisos Vineyard, Los Alamos Valley

8% Lucas & Lewellen Vineyards, Los Alamos Valley

VINIFICATION:

100% Stainless Fermentation

30% Malolactic Fermentation

pH: 3.38

TA: 7.0 g/L

BARREL AGE: 20% of the cuvée spent two months in new French oak

RESIDUAL SUGAR: Dry

ALCOHOL: 13.3%

BOTTLING DATE: December 2001

TOTAL PRODUCTION: 2,596 cases 750 ml

RELEASE DATE: February 1, 2002