



2002 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 2002 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 once again pushed the frontier of ripeness. It is not the obviously "crisp" wine that the 1999 or 2000 vintages were. Its texture is fatter, more like the 2001 bottling. As it transcends the initial shock from bottling, I predict dazzling layers of fruit will be this wine's signature. Right now there are quivers of lemon, apple, and kiwi laced together with an herbal element that strikes me a little bit like juniper berries. The oak is slightly less stated this year as well, allowing for an even more precise focus on the fruit. Finally, with my relentless passion for tweaking things, this year I blended in a little Chardonnay for body, and a pinch of Malvasia Bianca for lift in the nose.

Technical Notes:

VARIETAL COMPOSITION:

- 80% Pinot Grigio, Babcock Estate, Santa Ynez Valley
- 19% Chardonnay, Babcock Estate, Santa Ynez Valley
- 1% Malvasia Bianca, Larner Vineyard, Santa Ynez Valley

VINIFICATION:

- 75% Stainless Fermentation
- 25% Barrel Fermentation
- 0% Malolactic Fermentation

pH: 3.35

TA: 7.0 g/L

RESIDUAL SUGAR: Dry

ALCOHOL: 13%

BOTTLING DATE: January 2003

TOTAL PRODUCTION: 850 cases 750ml