



2005  
**PINOT GRIGIO**  
*Santa Rita Hills*

**Winemaker's Notes:**

In 2005 it was nice to see our Pinot Grigio finally decide to throw a reasonable crop. Compared to the dismal half of a ton per acre in 2003, I'll gladly take the whopping 3 tons per acre from '05. With a little more fruit on the vines, I think it helps them to establish a more favorable vascularity, giving them some place to go with their vinous efforts. In other words, when the vines are carrying some crop, there is something for them to do. Three tons per acre is a very nicely balanced amount of fruit, and I think that is why the overall demeanor of this year's wine is very flavorful and rich.

With our Pinot Grigios, describing the fruit is always elusive. This year it is sort of like a cross between melon and pear with a little mineral zest. Even a little cherimoya comes to mind. The flavors are like an unctuous blend of melon and sweet Meyer lemon.

Obviously, the label is a bit different this year. The graphics are the result of my wife Lisa's creative juices. (Just wait 'till you see the label on our new *Big Fat Pink Shiraz*.) The play on synonyms is my response to the customers who keep asking, "Why don't you call it Gris?"

P.S... I lowered the price.

Who loves ya?

Bryan

**Technical Notes:**

VARIETAL COMPOSITION:

- 88% Pinot Grigio, Babcock Estate, Santa Barbara County (Santa Rita Hills)
- 6% Pinot Grigio, The Yard Vineyard, Santa Barbara County, (Santa Rita Hills)
- 6% Chardonnay, Loma Verde Vineyard, Santa Barbara County (Los Alamos)

VINIFICATION:

100% Stainless Fermentation; 0% Malolactic Fermentation  
pH: 3.64      TA: 6.1 g/L      RESIDUAL SUGAR: Dry      ALCOHOL: 13.5 %  
BOTTLING DATE: January 13, 2006  
RELEASE DATE: February 1, 2006  
TOTAL PRODUCTION: 1,559 cases 750ml