



Pinot Grigio Alisos Vineyard, Santa Barbara County, 2003

The Pinot Grigio grape, a pink-skinned derivation of Pinot Noir, is also a cousin of Chardonnay. In northern Italy it produces characterful dry white wines; in France's Alsace region it is known as Pinot Gris or Tokay d'Alsace and produces rich, fat, honeyed wines.

The Alisos vineyard is in the Los Alamos Valley about 5 miles east of the town of Los Alamos. The steep south-facing hills, low yields and cool growing conditions produce superb fruit, resulting in wines that are flavorful and concentrated.

As with all of our white wines, the Pinot Grigio was cold-fermented in 100% stainless steel to preserve the flower and fruit aromas and flavors. Partial malolactic fermentation preserves a natural acidic balance. We made 220 cases of Pinot Grigio.

Distinct peach and apricot aromas lead to a bright citrusy palate. Weightier than most Pinot Grigio wines, this is more than just something to drink until the red is open!

This is what James Laube in Wine Spectator said about the 2002 Pinot Grigio:
"Wonderful complexity, richness, depth and finesse, built around ripe, vibrant pear, nectarine, tangerine and spicy notes, finishing with a long, lingering after-taste. If only all Pinot Grigio's were so delicious. 92 points "

The dry acidity of this wine means that it should be enjoyed while still young.

Try the Pinot Grigio with grilled sea bass with capers and cannelli beans, pasta primavera, alfredo sauces or butternut squash ravioli with brown butter and sage sauce.