



2018 PINOT GRIGIO, SBC

THE CRAFT

AVA : Santa Barbara County
 FERMENTATION : 100% Native Yeast
 BARREL : Neutral French Oak
 BOTTLED : March 2019
 ALCOHOL : 12.5%
 PRODUCTION : 900 cases

THE STORY

Santa Barbara County is one of those picture-perfect places for Pinot Grigio, which after all is a closely related cousin to the finicky and particular Pinot Noir for which the County is quite famous.

The west-to-east valleys of Santa Barbara County funnel cool sea fog and breezes from the nearby Pacific Ocean each morning, keeping the thin skinned Pinot Grigio cool and crisp. Toward midday, the fog lifts so that the bright sun can ripen each berry, turning the pine-cone shaped clusters to a bluish, rosy bluish (Grigio meaning gray in Italian) color. Afternoon breezes kick in each day and cool nighttime temperatures retain the grape's natural acidity and sense of place.

TASTING NOTES

A very "pretty" wine, this year's Pinot Grigio has beautiful aromas of lychee, passion fruit, lemon curd and Kafir lime. The palate is a perfect balance of creamy texture with a balance of noticeable acidity. The wine finishes with a clean "lemon drop" finish that lingers pleasantly.

FOOD PAIRINGS

The dry acidity of the wine makes it a classic food wine. Creamy pasta dishes such as risotto and rich seafood recipes will be a great companion to this wine. However, it is also a beautiful "patio wine" during the warm days of summer and will pair well with cured meats like salami, crab cakes, and grilled fish.

DRINKING WINDOW

The perfect picnic wine, Pinot Grigio is ready to drink upon its release every spring.

