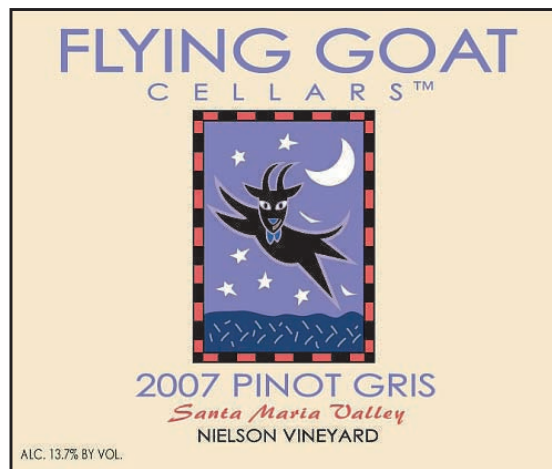


Product Fact Sheet

2007 Pinot Gris, Nielson Vineyard

Santa Maria Valley



It's a finicky grape, bluish-purple in skin color and desiring a cool but sunny growing locale. It produces wines that range in color from coral to pink to a pale straw. It can be made in styles that range from racingly austere to unctuously rich. Could only be Pinot, right? Yes, this is Pinot Gris, a cousin to Pinot Noir, and at Flying Goat this interesting and versatile grape is coaxed into a crisp and delightful white wine, always released just in time for the warmer months of each year.

The grapes hail from the nine acres of Pinot Gris planted in a steep, hillside Nielson vineyard where it was grafted onto 30-year-old vines that produce very small berries with concentrated varietal flavor. Winemaker Norm Yost's love of Pinot Gris started when he was making wine in Oregon, and it is no coincidence that he was drawn to this particular vineyard, as the vines were grafted to Pinot Gris from two highly acclaimed Oregon vineyards and represent two of the most highly regarded clones of this varietal.

Beautifully ripe and still retaining a lively acidity, the grapes were harvested the first week of September, 2007. Whole cluster pressed to stainless steel and then coldly fermented over a number of weeks, the 2007 Pinot Gris has no barrel influence at all. Malolactic fermentation was inhibited to preserve the essence and aromatics of this interesting varietal. The wine stayed on lees until the first week in March of 2008. It was then filtered and bottled on the first day of Spring. Just 196 cases were produced.

A pale yellow-green color with brilliant highlights foretells of the crisp vivacity of this refreshing wine. A subtle perfume of pears and just ripe white peach mingle with green apple and a hint of tropical papaya on the nose, and a swirl adds hints of grapefruit rind. Fuji apples and pears are surrounded by a flinty minerality and a lively, tangy texture. The 2007 Pinot Gris finishes with a touch of richness to the mid-palate and a fresh, cleansing and zesty lemon-lime finish. This is a young, bright wine that should be enjoyed in its youth. A great picnic wine or summer sipper, it pairs nicely with soft cheeses and spicy shellfish dishes.

Harvested:	Sept. 5, 2007	Alcohol % by Volume:	13.7%
Bottled:	March 21, 2008	pH:	3.2
Released:	April, 2008	TA:	0.66 g/100ml

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