



2012 Pinot Gris Sierra Madre Vineyard Santa Maria Valley

Pinot Gris is 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 an Italian Pinot Grigio style that is light, refreshing and fruity or an Alsatian style that is more austere and complex. It is a cousin to Pinot Noir and at Flying Goat this interesting and versatile grape is coaxed into a crisp and delightful white wine.

Block 204 in the famed Sierra Madre Vineyard lies at the northwestern portion of the property, with just 11.97 acres of Pinot Gris grapes nestled in the 91 acre vineyard. Originally planted in 1971, and replanted with a combination of site specific rootstocks and clones in 1986, Sierra Madre is known as one of the exemplary vineyards in the Central Coast. Flying Goat is fortunate to be among a handful of wineries sourcing from Sierra Madre, whose location just 15 miles from the Pacific Ocean provides a superb cool-climate site for Pinot Gris.

Tasting Notes

The 2012 Pinot Gris is unique from previous vintages, showing more Alsatian-style qualities due to overnight skin contact. Light cinnamon in color with aromas of caramelized quince and agave nectar on the nose, dried apricot or orange linger on the palate. Crisp acidity and texture driven mouth feel makes this a delicious wine to pair with Thai curries, fruit and cheese board offering Port Salut, Brie and Camembert. Fermentation and aging in 100% stainless steel showcase the freshness and bright acidity of the fruit.

Details

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| Harvested: | September 6, 2012 | Alcohol: | 13.8% by Volume |
| Bottled: | January 14, 2013 | pH: | 3.37 |
| Released: | January 24, 2013 | TA: | 0.73 g/100ml |
| Production: | 169 cases | Clone: | 152 |
| Retail Price: | \$20 | Brix: | 22.8 |