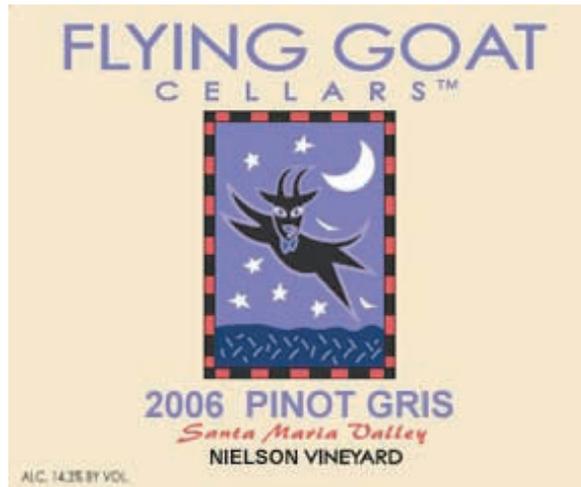


Product Fact Sheet

2006 Pinot Gris, Nielson Vineyard Santa Maria Valley



Flying Goat Cellars is all about Pinot. Mostly Pinot Noir, but also a small bottling of a deliciously crisp white wine made from Pinot Gris grapes. Pinot Noir is well known for being a finicky, diva-like grape. Its cousin, Pinot Gris, although a bit easier to grow, might be considered a little bi-polar. The grape skin ranges from a bluish-gray to a pink-auburn color, yet the wine produced is white. Depending upon winemaking, Pinot Gris wines can be anywhere from racingly austere to full bodied and plush. And even the name of the grape and resulting wine changes from style and country – the well known Italian Pinot Grigio being the same as the more French-styled Pinot Gris. No matter! Because in the end, this is a delightful white “Pinot” wine in the Flying Goat family of wines!

Being a member of the Pinot family, Pinot Gris prefers a cool climate and a site that will allow full expression of the grape. The Nielson Vineyard in the eastern Santa Maria Valley is such a place. The old vines of this hillside vineyard were planted in 1964 – the first vineyard planted in Santa Barbara County after the repeal of Prohibition. Planted by Uriel Nielson, this cool climate, maritime influenced vineyard is now owned by Byron. The combination of old vines, morning fogs, sunny afternoons and cool evenings allows Pinot Gris to ripen to perfection and still maintain a lively acidity that makes this such a refreshing wine.

The 2006 vintage was long and cool, and the grapes enjoyed an extended hang time on the vine. Harvested a bit later than normal, the clusters were picked by hand the second week of September. To showcase the beautiful aromatics and delicate flavors of Pinot Gris, the grapes are delivered to the winery first thing in the morning, when the grapes and the morning temperature are still cool. Whole cluster pressed to extract a bit of spiciness from the skins and stems, yet not long enough to bring out any of the color from the “gris” (which means “gray” in French) skins, the juice is moved directly to cold stainless steel tanks. A slow, temperature controlled fermentation occurred in tank, and malo-lactic fermentation was prohibited to preserve the pure essence of the grape. Kept sur-lie for a few months to enhance the wine’s texture, the 2006 Pinot Gris was bottled in the Spring of 2007.

This wine is all about the grape – there were no influences other than yeast and cold temperature. There is a reminder of early morning sunshine in the pale yellow color of the wine, which glints with a brilliance when given a swirl. A bright bouquet of lemon-lime and tropical notes are slowly unleashed and invite a first sip. Pears and apple first impress and are then joined by mango, ripe pineapple and a hint of almond on the very creamy and balanced palate. A nice tangy and zingy finish brings back the lemon-lime characteristic first noticed on the nose. Beautifully balanced, the 2006 Pinot Gris is superb with spicy foods, or with a good book on a hot summer day.

Harvested:	September 9, 2006	Alcohol % by Volume:	13.2%
Bottled:	April 19, 2007	pH:	3.35
Released:	April, 2007	TA:	0.72 g/100ml

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