



2010 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, always released just in time for the warmer months of each year.

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 winemakers sourcing from Sierra Madre, whose location just 15 miles from the Pacific Ocean provides a superb cool-climate site for Pinot Gris. Although 2010 was a very unpredictable and challenging harvest, we picked this fruit before the heat and rains hit.

Tasting Notes

Pale straw in color, the nose reflects citrus with some floral characteristics. There are clean, refreshing fruit aromas, including ripe Bosc pears, orange zest and honeysuckle. Grapefruit shows up on the nose as the wine warms up. There is also a scent of mom's apple pie in the afternoon. Bright acidity balanced with mineral characteristics gives a roundness to the mid-palate. The long satiny finish complements many foods, such as grilled tuna on a bed of field greens, dry hard cheeses, Spanish tortilla, smoked salmon spread or sushi. Served slightly chilled. Enjoy this wine while relaxing in your favorite hammock with a Tom Robbins novel.

Details

Harvested: September 8, 2010
Bottled: April 26, 2011
Released: May 7, 2011
Production: 175 cases

Alcohol: 13.5% by Volume
pH: 3.25
TA: 0.75 g/100ml
Clone: 4

Price: \$20 (Wine Club \$18)