



DANIEL GEHRS WINES

Limited

2009 PINOT GRIS

SANTA BARBARA COUNTY

As might be deduced from the name this is a “French”, read “Alsatian” style of Pinot Gris rather than the more widely distributed “Italian” read “Pinot Grigio” style of wine. What are the differences, one might ask? The French/Alsatian wine is grown in a more northerly and cooler climate than are the Italian Pinot Grigios. They are also left to ripen on the vine longer resulting in a wine with about one percent higher alcohol than is typical for the Italian variant. The French/Alsatian Pinot Gris has fuller body and richer mouthfeel, lower acidity and a correspondingly softer, more luscious palate. This difference well describes our 2009 Pinot Gris. The grapes were grown in the Los Alamos Valley, just south of the village of Los Alamos. This micro-climate and location benefit from the cooling breezes of the Pacific which moderate warm summertime temperatures in the afternoon and provide often foggy and overcast mornings before the sun is able to burn off the morning dew. The vineyard is one of the older plantings of Pinot Gris in Santa Barbara County, having been planted in the mid 1980’s. This is my favorite block of Pinot Gris, having worked with this and other blocks of the large vineyard as a consultant since the late 1990’s. The pale colored wine has attractive aromas of strawberry guava, white peach and clover with hints of white roses. The flavors are deep and moderately rich with strawberry, nectar and ripe, green melon. The Sur Lies aging in stainless steel has given our wine a polish and smoothness with extra heft and viscosity and a silky smooth texture. It is drinking well now following a January, 2010 bottling and will continue to age in the bottle for at least two or three years.

~ DRG 2/10

WINE PROFILE

VINTAGE: 2009

APPELLATION: Santa Barbara County – Los Alamos Valley

HARVEST: September 14, 2009

FERMENTATION: Stainless Steel at 55-58 degrees Fahrenheit.

AGING: Sur Lies with daily to weekly mixing for 100 days post-fermentation.

VARIETAL COMPOSITION: 100% Pinot Gris



TECHNICAL DATA

ALCOHOL: 13.5%

WINE PH: 3.39

WINE ACIDITY: .59

RESIDUAL SUGAR: 0.20%

CASES PRODUCED: 322