

Daniel Gehrs Wines

PINOT GRIS

SANTA BARBARA COUNTY

Wine Profile

VINTAGE: 2011

APPELLATION: Santa Barbara County – White Hills Vineyard

HARVEST: September 9, 2011

FERMENTATION: 14 days at 58 degrees F. in Stainless Steel

AGING: 2 months in stainless steel.

VARIETAL COMPOSITION: 100% Pinot Gris

Tasting Notes

After a one year hiatus with no Pinot Gris made in 2010 I was able to secure a few tons of grapes from the highly sought after White Hills Vineyard, south of the city of Santa Maria and about 10 miles east of the Pacific coast, in 2011. This is understandably a cool climate location, on a par with the Santa Maria Valley or the Santa Rita Hills AVAs. Being an early ripening variety the grapes were harvested at night on September 9 and delivered cold to the winery early the next morning. After whole cluster pressing the juice was held in a cold state and settled for 48 hours, then racked off clear and inoculated with “Vintage White” yeast. This is a *Saccharomyces cerevisiae* strain which increases varietal aromas and other desirable compounds including polysaccharides ideally suited to white wines with varietal characteristics including barrel fermented Chardonnay. The fermentation of this wine took place entirely in stainless steel with a steady temperature setting of 58 degrees F. over a two week period. Aging and finishing took another two months and the wine was bottled shortly before Christmas on December 19. It immediately showed great promise and I can confidently say that this is the best Pinot Gris I have yet made. For me, the “gold standard” of Pinot Gris is found in the rich and opulent wines of the best vineyards of Alsace. They provided the template for this production of my Pinot Gris. It is dry yet rich, zesty yet “full figured” like a Hollywood vixen of the ‘40’s and ‘50’s. It has a remarkable scent reminiscent of a rose garden in bloom together with a distinct, roasted chestnut undertone that bears and actually provides some extra weight on the palate. No shrinking violet, this one. Plans are already underway for an encore in 2012.

Technical Data

ALCOHOL: 13.8%

WINE PH: 3.49

WINE ACIDITY: .77

RESIDUAL SUGAR: 0.29%

CASES BOTTLED: 449

UPC: 7 60919 09909 9

SUGGESTED RETAIL PRICE: \$19

