



The juice of traditionally-vinified pinot grigio is pressed whole-cluster and fermented to produce a white wine. In our winemaking, these grapes instead were destemmed and both berries and juice were placed in a bin with dry ice as if to make a red wine. After four days of cold soaking to extract color and flavor from the reddish-pink skins, but before the fruit began to ferment, the must was pressed and the now pink juice placed into new French oak barrels to ferment for 14 days. As fermentation was slowing the wine was racked into neutral oak to complete élevage.

The relatively isolated Cargasacchi-Jalama Vineyard near Point Concepción is the most proximate to the Pacific Ocean and also the westernmost vineyard in Santa Barbara County. The vineyard lies outside and to the southwest of the Sta. Rita Hills and Santa Ynez Valley. The mesoclimate is strongly influenced by a coastal eddy that creates and circulates sea fogs. During the summer, this fog burns off late in the morning to be replaced by warm sun, but returns in the late afternoon billowing off the nearby Pacific.

The Pinot Grigio block is in the center of the vineyard and planted to the favored 146 selection, a small berried, small clustered clone from Alsace, France.

The wine is salmon-rose in color with a floral nose of citrus blossom, peach, apricot and honey that misleads your mind into believing the wine will be sweet. In the mouth the wine is refreshingly crisp and 100% dry with flavors of melon, citrus rind and chalky minerality.

The wine has a long, clean, palate cleansing finish but with more structure and body than traditional Pinot Grigio. The wine is unfinned and unfiltered and throws a small amount of natural sediment. This is arguable the most food-friendly wine we produce and matches well with difficult to pair foods such as artichoke, radicchio and asparagus.

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