



The 2007 vintage was one of the driest years on record for Santa Barbara County. An extremely windy spring and cool summer followed the dry winter. The early season vagaries of weather were dramatic and unprecedented. A late August and early September heat spike was followed by cooler fall temperatures, allowing for near perfect fruit and harvest conditions in late October.

The juice of traditionally vinified pinot grigio is pressed whole cluster and fermented to produce a white wine. In the winemaking these grapes were instead destemmed and the berries and juice placed in a bin with dry ice, as if making a red wine. After four days of cold soaking to extract color and flavor from the crimson skins, but before fermentation began, the must was pressed and the pink juice placed into new French oak barrels to ferment for 21 days. When fully dry, racked into neutral oak to complete élevage.

From the top of an exposed, wind swept, north facing block in Sierra Madre Vineyard, Santa Barbara County.

Celestina is salmon rosé in color with a floral nose of citrus and acacia blossom, followed by peach and apricots that mislead your mind into believing the wine will be sweet. In the mouth the wine is refreshingly crisp with bright flavors of grapefruit, apricot and passion fruit. The finish shows a chalky minerality and hints of almond. The wine has a long finish, but with more structure, body and texture than traditional Pinot Grigio. This is arguably the most food friendly wine we produce and matches well with difficult to pair foods such as artichoke, radicchio and asparagus. Bring on the vinaigrette!

Point Concepción
www.PointConcepcionWines.com
PO Box 3440, Lompoc, CA 93438
805-736-7763