

# Scott Cellars



## **2008 Pinot Gris** *First Slope* *Santa Barbara County*

### *Winemaker's Notes*

The 2008 Pinot Gris is clean and crisp with lots of ripe fruit flavors. It's quite rich and well rounded with the slightest hint of creamy oak. This is a classic California Pinot Gris featuring pear and apricot flavors that is very fruit forward but still dry on the palate. A wonderfully versatile wine! "First Slope" refers to the vineyard. This block of Sierra Madre Vineyard is in actuality the first slope up off the Santa Maria Valley floor.

2008 was a cooler vintage for Santa Barbara County, especially for Sierra Madre Vineyard. The fruit developed tremendous flavors over this long growing season yet still maintained excellent acid balance. This Pinot Gris came in two full weeks later than normal. This fruit was the most colored and flavorful "gray" grapes I have ever worked with.

To preserve the fruit flavors, fermentation was conducted in a small temperature controlled tank. After a two month long fermentation, the wine was left on its lees for the next 9 months. Malolactic fermentation was prohibited and the wine was stirred monthly. The wine was lightly filtered before bottling in September.

To me, Pinot Gris can be thin and watery and have a hole in the middle of the palate. Producers often try to describe them as "delicate." This gray Pinot is not about delicate. It's about richness and balance. The wine is dry but has a wonderful fruit forward style. Pair it with a triple cream Brie cheese and enjoy. Gris and Brie - it's the best!

#### ***Blend***

99.1% Pinot Gris, 0.9% Chardonnay

#### ***Cases***

192

#### ***Harvest Data***

Date: 10/01/08  
Brix: 24.3  
pH: 3.54  
Acid: 0.68g/L  
Yeast: M2

#### ***Bottling Data***

Date: 9/12/09  
Alcohol: 14.2%  
pH: 3.30  
Acid: 0.761g/L  
Res. Sugar: 0.7%