
BIEN NACIDO PINOT BLANC 2012

VINEYARDS

Santa Barbara, with its maritime desert climate provides just the right combination of characters, while preserving a crisp acidity that makes it a refreshing food wine. The grapes are sourced from Bien Nacido Vineyard outside of Santa Maria in Santa Barbara County. The vineyard block is one of the westernmost on the property, adjacent to fields of strawberries. The soil is sandy loam, over a layer of ancient sea bed, filled with shells and fossils.

SEASON

2012 was a very good growing season with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with great acidic balance. Harvest conditions were ideal and the conditions produced quality and focused wines.

WINE STYLE & TASTING NOTES

We ferment Pinot Blanc in older French oak barrels, so there is some weight and mouth feel without taking on much oak flavor. The wine is then aged in older, neutral French oak for just under 4 months. The wine is bottled in the early spring. The fruit from this area tends to have tropical fruit aromas and flavors such as butterscotch, peach, mango and light orange zest. We also find the hallmark green apple, meyer lemon and honeydew melon character in our Pinot Blanc. The wine is put through malo-lactic fermentation which delivers a bit of creaminess to the mid palate. The wine finishes with apple, lemon, caramel and honeycomb which leaves you yearning for another sip.

FOOD PAIRINGS

Scallops sautéed in lemon butter with zest of citrus and lime are always a great pairing, but so versatile a wine, it can pair with just about any seafood.



APPELLATION Santa Barbara **HARVEST DATES** October 13th, 2012 **ALCOHOL** 13.5% **BRIX** Average 24.0 **FERMENTATION** Barrel Fermented **pH** 3.54 **TA** .68mg/100mL **BARREL AGING** 4 months in used French oak **VINE AGE** Avg. 15 years **YIELDS** 3 tons per acre **RESIDUAL SUGAR** Dry **CASE PRODUCTION** 3000 cases