



2009 Pinot Gris / Pinot Blanc

El Camino Pinot Gris
Harvested August 25th
22.1° Brix
pH 3.35
TA -7.4g/l

Bien Nacido Pinot Blanc
Harvested September 4th
23.0° Brix
pH-3.35
TA - 9.75g/l

A refreshing blend of 66% Pinot Gris from El Camino Vineyard and 34% Pinot Blanc for Bien Nacido vineyard. El Camino Vineyard is in the Los Alamos Valley which is between the Santa Ynez Valley and the Santa Maria Valley. The vineyard is in rolling hills with very deep well drained soils.

We were surprised at how early the pinot Gris from this vineyard ripened. The vineyard manager cautioned us more that once that the Pinot Gris could not possibly be ripe, we were told “It is still August”. A few days after we picked our grapes at the perfect ripeness the rest of the Pinot Gris was harvested.

We have been making Pinot Blanc from Bien Nacido since 1988. Newer and better Pinot Blanc was planted in 1995. These newer clones ripened well and produced wine with more structure than the earlier plantings.

Blending these two grapes fashioned a wine with a generous fruitiness from the Pinot Gris contrasted with minerality from the Pinot Blanc. All the techniques used to make this wine are the same as the other great Au Bon Climat white wines. The wine was 100% barrel fermented and completed malo-lactic fermentation. No new wood was used in making this wine, but the wine was barrel aged, sur-lee for 6 months.

The invigorating aromas of stone fruits and pineapple are evident at first sniff/taste. The structure and minerality from the Pinot Blanc component is harder to find but becomes more obvious after some time is spent with this wine. A lighter wine, it is great as an aperitif or with a salad for lunch.