



## 2004 Bien Nacido Vineyards Pinot Blanc

### *Vineyard*

Bien Nacido Vineyards is located on south facing slopes in the Santa Maria Valley and is recognized as one of the premier vineyards in California. This 2004 Pinot Blanc was produced from grapevines located in Block D, which is known for well-drained, sandy loam soils. This block was planted using true Pinot Blanc scion material sourced by Foundation Plant Materials Services in Davis from an Italian vineyard.

### *Winemaking*

The grapes were harvested in September at a sugar content of 24.5 degrees brix. The 2004 harvest was about average size with a yield in the vineyard of 3.5 tons per acre. The grapes were machine harvested at night ensure the fruit would be delivered cold for crushing.

At the winery, the grapes were pressed, without de-stemming, and the juice was placed in a tank for settling. After 48 hours, the juice was racked to a white wine fermenter and inoculated with yeast. The fermentation was kept cold to maintain the fruit character of the grapes. At the completion of primary fermentation, the tank was chilled and SO<sub>2</sub> was added to stop malo-lactic fermentation. The wine was left to age *sur lies* until shortly before bottling on March 9, 2005.

### *Tasting Notes*

Color: Beautiful pale straw

Nose: Fragrant with white flowers and Meyer lemon peel with hints of a Muscat-like character.

Palate: Rich tropical flavors of banana, pineapple and melon explode on the palate. Lively and juicy with delicious apple-pear-like notes with hints Meyer lemon and cream. The full mouthfeel is complemented by a minerality that adds complexity. Very rich in the mouth, but with a surprisingly long, clean finish that is very refreshing.

### *Technical Data*

Release Date:	April 1, 2005
Appellation:	Santa Maria Valley, Santa Barbara County
Varietal Profile:	100% Pinot Blanc
Yield at Harvest:	3.50 tons per acre
Alcohol:	14.1% by volume
Total Acidity:	7.10 grams/liter
PH:	3.45
Cases Produced	600