



Harvest Date	Sept 19, 2006
Clones	152
Bottling Date	Mar 22, 2007
Production	818 cases
Alcohol by Vol.	13.6%
Total Acidity	0.81g/100mL
pH	3.37

### 2006 LA CRUZ VINEYARD PINOT GRIS

For some time, Deborah and Grace Keller had quietly been lobbying the rest of the family to plant some Pinot Gris on the property. So when I made the suggestion to bud over a couple of acres to a variety I had fallen in love with while working in Oregon, there was no hesitation. The soil is ideally suited to growing Pinot Gris and we are looking forward to many more outstanding vintages.

In the spring of 2003, we budded over a portion of our Block 7 Chardonnay to Pinot Gris. To bud over, we cut off the top half of the vine (the Chardonnay part), skillfully make a couple of notches in the trunk, slip a two-bud piece of Pinot Gris cane into the notch, and wrap the joint with tape and wax. Voila! You now have a Pinot Gris vine. Fermented and aged in stainless steel tanks, this wine retains its delightfully fresh and lively fruit flavors. Aromas of apricots, peaches and pear are complemented by mineral and honeysuckle notes.

Full-bodied flavors and rich mouthfeel are beautifully proportioned and followed by a long dry finish. Try serving it with lighter summer fare such as Salade Niçoise or seared scallops. Heartier preparations like grilled or roasted chicken, or even French onion soup, also make for a nice pairing.

*Ana Keller - Proprietor*

