

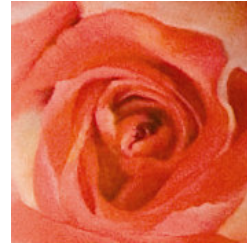


Total Acidity – 6.99g/liter
pH – 3.18
Alcohol – 14.5%
Brix at Harvest – 24.9
Residual Sugar g/L – 0.810
Months in Barrel – 10
Release Date – Aug 2010
Case Production – 265
Suggested Retail – \$20.00



alma rosa

WINERY & VINEYARDS™



2009

Pinot Noir–VinGris

El Jabali Vineyard ~ Sta. Rita Hills

Out in the garden among the herbs and flowers in the cool morning of a summer day and thinking, naturally, about food... the smell of basil in the sun, that distinctive pungency you get when you disturb the tomato plants, the subtlety of the purple flowers of oregano... What will I have for lunch? What will I make for dinner? What wine will I have? It's going to be hot later, so I'm thinking something refreshing, quick and easy to make, no oven-time in the kitchen... Too many options... At least I decide on the wine: chilled Pinot Noir Vin Gris, bone-dry and zesty, full of summer-y strawberry character, a little white pepper-like spice, a flash of something orange-y like Cointreau, a dash of what reminds me of the white chocolate I used to get from Jo's Candy Cottage when I was a little kid... So now, back to the food: grilled halibut with fresh pesto? Sautéed shrimp with tomatoes and mint? Reserve a table on the porch at Grappolo? Oh well, at least I decided on the wine...

Chris Burroughs

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Committed to Sustainable Farming. All of our estate vineyards are certified organic by CCOF. 