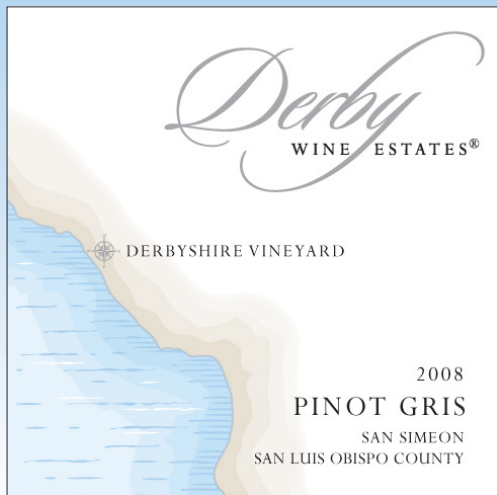


2008 PINOT GRIS

DERBYSHIRE VINEYARD



“EFFUSIVELY FRAGRANT
WITH HINTS OF GRAPEFRUIT
& HONEYSUCKLE... FLESHY APRICOT AND
LEMON-LIME FLAVORS.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

Our most coastal vineyard, Derbyshire, is located just 2 km from the Pacific Ocean and borders the Hearst Ranch where our Pinot Gris yields reach a mere 650 lbs per acre. The grapes were picked at around 22 Brix to capture the vibrancy of this variety. Whole cluster pressed direct to tank. Long, cool 16-day fermentation with M2 yeast in stainless steel tanks enhanced the minerality and aromatic character. Aged 12 months in neutral oak and another 12 months in stainless steel.

The soils at Derbyshire Vineyard are primarily of the San Simeon series. The soil is a moderately deep, moderately well drained soil that formed in residual material weathered from sandstone. The surface layer is grayish brown sandy loam about 24 inches thick. The subsoil is brown mottled clay to a depth of about 34 inches. This is directly underlain by soft sandstone. The profile is medium acid in the surface and becomes very strongly acid in the subsoil.

Effusively fragrant with hints of grapefruit & honeysuckle which give way to fleshy apricot and lemon-lime flavors.

VINEYARD

Location: San Simeon

Soil: Sandstone over sandy loam, clay & soft sandstone

Year planted: 1998

Block: Carmel 1, 2A, 2B, 3

Clone/Rootstock: 4 & 152/101-14

WINEMAKING

Harvest date: 9/6/08

Varietal(s): 100% Pinot Gris

Oak: Neutral

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.30

TA: 7.60 g/L

Alcohol: 13.5%

Aged: 24 months

Cases produced: 220

