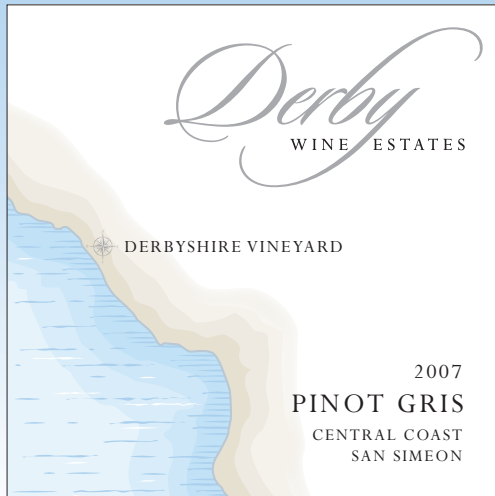


2007 PINOT GRIS

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.

The 2007 Pinot Gris comes from Derbyshire Vineyard & is located just 2 km from the ocean, bordering the Hearst Ranch. The grapes were picked at around 23 Brix to capture the variety's bright, juicy style. Long, cool 14-20 day fermentation in stainless steel tanks enhanced the floral and citrus characters. After fermentation, the wine was quickly bottled to preserve the freshness of this delicate varietal.

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. Ripe and tasty with beautiful acidity.

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: 9/19/07

Varietal(s): 100% Pinot Gris

Oak: None

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.35

TA: 7.26 g/L

Alcohol: 14.0%

Aged: 10 months

Cases produced: 180