

2006 pinot blanc ■ arroyo grande valley

TASTING NOTES

VARIETAL BACKGROUND

Pinot Blanc was initially grown in Burgundy, France. For many years, no distinction was made between it and Chardonnay, as they look very similar. However, winemakers who knew the difference consistently made Pinot Blanc in a dependable and easy to like fashion. It was later proved that Pinot Blanc was not related to Chardonnay. Like Pinot Gris, it turned out to be an ancient mutation of Pinot Noir. Pinot Blanc came to be grown primarily in the Alsace region of France.

California plantings are small, with the largest vineyards on the Central Coast of California. Monterey County, Santa Barbara County, and San Luis Obispo County are home to the majority; all tolled, less than 370 acres. A number of the South Central Coast vineyards were planted with traditional cuttings originally from the Bien Nacido Vineyard in Santa Maria Valley, and then from the Laetitia Vineyard in Arroyo Grande Valley.

Pinot Blanc is known for its piercing aroma, and is characteristically high in acid, making it a perfect accompaniment to food. It is relatively full-bodied and exhibits fresh yeasty, apple aromas with hints of spice. No matter where it's grown, Pinot Blanc produces small, very tight clusters that ripen late in the season.

TANGENT PINOT BLANC

The Arroyo Grande Valley on California's Central Coast enjoys a long, cool growing season brought on by maritime influences from the great Pacific only four miles to the west. Pinot Blanc is a natural here, as the lengthened season allows the berries to fully ripen. The well drained soils of the Laetitia Vineyard, where the grapes for this wine were grown, add another dimension, and fruit of exceptional balance, complexity and elegance is the result.

In keeping with the tangent mission to deliver fresh, crisp wines made to be natural table-mates to a wide range of foods, this Pinot Blanc is vibrant and refreshing. It was made to let its intense varietal character shine through, without the influence of oak or malo-lactic fermentation. As in Alsace, tangent Pinot Blanc surprisingly holds up to traditional pork tenderloin dishes baked with potatoes and onions.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"This pinot blanc is classically soft, round, and full-bodied. It shows off ripe pear, apple and pineapple characteristics, and is beautifully balanced by a solid acid backbone. This pinot blanc pairs nicely with many foods, especially grilled fish tacos or a good ol' BLT sandwich"

**WINE STATISTICS**

Vineyard	Laetitia Vineyard, Arroyo Grande Valley, California, USA
Tons per acre	0.96
Harvest date	October 31, 2006
Average Brix at harvest	22.7 degrees
Yeast	Epernay II
Fermentation	In stainless steel at 55 degrees for 37 days
Barrel contact	Zero
% ML	Zero
Alcohol	13.5%
Acid @ bottling	7.5 g/l
pH @ bottling	3.37
RS @ bottling	None
Bottling date	April 3, 2007
Closure	Screwcap
Cases made	1013