



2008 EOS ESTATE RESERVE PINOT BLANC

ARROYO GRANDE AVA

Winemaker Comments

One of my first jobs in the wine business was working for Laetitia Winery in Arroyo Grande, within view of the cold Pacific Ocean. Pinot Blanc was planted at Laetitia by Champagne Deutz when they founded this winery in the early 1980's, and the variety has always made up a part of the cuvée for their delicious California sparkling wines. The winemaker at the time also made a small amount of still wine from these vines, which I developed a fondness for; barrel fermented and a bit of a 'baby Chardonnay.'

When I had the opportunity to work with one of Laetitia's Chardonnay vineyards in 2008 for a Central Coast project, they also offered us some Pinot Blanc as a blending piece. I jumped at the chance to work with the fruit from these mature hillside vines. It turned out so well, that we saved some to bottle on its own to share with you.

This 'Pinot Blanc' is a bit mislabeled in California - in truth, it is an old variety from Burgundy, known as 'Melon de Bourgogne' or in France's Loire Valley as 'Muscadet,' where it is made into a wine of the same name, which is very crisp, with great minerality, (and a special affinity for oysters and other raw shellfish!)

Nathan R. Carlson

Wine Notes

Light scents of carnation and lemon peel, smooth palate with balancing crispness and perfumed finish.

Food Pairing Recommendations

Take a cue from the Loire and pair with half-shelled oysters or littleneck clams, (an industry friend raved about this wine with sushi!) This autumn, try a roasted pumpkin soup, or a simple salad of arugula with toasted pine nuts and fresh goat cheese.

Technical Notes

VARIETAL 85.4% Pinot Blanc (Melon de Bourgogne/Muscadet),
 14.6% Chardonnay
 HARVEST DATE..... 23 October 2008
 RESIDUAL SUGAR..... Dry (<0.05 g/l)
 TITRATABLE ACIDITY 7.7 g/l
 PH 3.60
 FINISHED ALCOHOL 14.6%
 BARREL REGIME..... Cold fermented in stainless steel tanks
 VINEYARD LOCATION..... Grown at Laetitia Vineyard, Arroyo Grande AVA



PLEASE ENJOY RESPONSIBLY.