

## 2012 FLORAL STUDY NO. 2

California Central Coast  
Proprietary White Wine  
produced and bottled by Sanguis  
in Santa Barbara, CA



## VITALS

Varietals	Chardonnay 70%, Roussanne 30%
Vineyards	Bien Nacido, Watch Hill
Harvest Dates	October 3
Yields	1.1-1.7 tons / acre; ~1.4 lbs/vine
Brix (at harvest)	23.7
Alcohol	14.5%
pH	3.25-3.6
Barrels / Coopers	400L French Oak, 60% new
Barrel Aging	26 months
Rackings	None
Filtering / Fining	None
Bottled	January 2015
Production	125 cases
Release	Spring 2015
Winery Retail	\$60

## NOTES

FLORAL STUDY NO. 2: This bottle is an early summer day on a bicycle. It's both warm and cool. Honeysuckle, pear, apple and lemon are all in bloom and someone's mowing a lawn a ways off and the breeze carries that captivating nostalgia of the fresh cut grass and the burnt petrol your way...bees are buzzing, crickets and birds are doing their thing...you think you'll ride down to the river, sit under a tree and put your feet in there for a while. A couple years ago, our mailman and I happened to reach the front door of our winery building about the same time one morning. I'd never met the guy before (other than the usual conversation through the mail slot to the right side of my desk in the office ..."how you doin?" -"good, you?" - "good" - "have a nice day" - "you too"). The mailman said "hey, you're a winery in there, right?" - "Yes" - "Well thank you for introducing all these great smells to the neighborhood!" ...When we ferment the whites, it is like a cloud envelopes not only the building, but pretty much the whole little block we're on. You could take a pillow (or even some cardboard) and lay down outside our winery's door and you'd have a happy smile on your face all day long. This one is enthralling (another underutilized word), dense and playful.

General direction for FOOD: There is enough substance here to work with a broad variety - If it used to swim, then Seabass, Skate, or Char are good choices, a simple roasted chicken, or a pork belly would be equally good partners. There is enough of a cooling effect from the Roussanne to work with spicy components and enough acidity from the Chardonnay to slice through fatty substance, but be sure to include some colorful stuff from mother nature too!

**Matthias Pippig** - Winegrower