

## 2012 FOR FRIENDS-PROPRIETARY WHITE WINE

### NOTES

The abundant sunshine and constant cool breezes from the Pacific, combined with soils of mostly decomposed shale in this part of the Santa Maria Valley (that is home to the Bien Nacido Vineyard) are an ideal environment to grow Chardonnay. The slightly warmer breezes and sandy soils 10 miles to the south, in Alisos Canyon (home to the Watch Hill Vineyard) seem to work perfectly for Roussanne and Viognier. This varied assortment of micro-climates and soil conditions, (combined with the lack of idiotic restrictions of which grape varieties may be combined, that exist in many parts of the old world) forms the basis for creating delicious (if unorthodox), balanced, and unique white wines in this part of California.

Vineyards with a density of 5,000 – 7,000 vines per hectare, allow us to grow between 400-700 grams per vine, which provide a sort of weightless density in the finished wines.

To retain maximum purity, but add an element of warmth, we used once-used French oak with a heavy toast level, and raised the wine with frequent lees-stirring, no fining or filtration, and minimal sulfur (50 PPM total) in an environment of a constant 12 centigrade. We thus expect that this wine will develop depth of color and evolve more mineral and spice characteristics in the bottle over the next few years.

**- Matthias Pippig |**  
**Winegrower**



### VITALS

Varietals	Chardonnay 60%, Roussanne 40%
Vineyards	Bien Nacido, Watch Hill
Harvest Dates	October 3
Yields	1.3 – 1.7 tons / acre 400-700 grams / vine
Brix (at harvest)	24.1
Alcohol	14.2%
pH / TA	3.52 / 6.7
Barrels / Coopers	300L French Oak, Once-used
Barrel Aging	18 months
Rackings	none
Filtering / Fining	None
Bottled	Spring 2014
Production	240 x 750 mL
Release	Spring 2014