



SAINT GREGORY



2002 PINOTAGE

MENDOCINO

Background: Pinotage is a grape variety whose genetic parents are Pinot Noir and Cinsault (a Rhone grape). It was developed in 1920's and was unique to South Africa for many years. In Mendocino County, we are able to produce a very lively aromatic wine that has deep aromas and flavors.

Vineyards: This is our 1st vintage from two relatively new vineyards (Gephardt & Barrett Vineyards) located in southern Mendocino County.

Winemaking: These grapes were hand-harvested on September 30th at 25 degrees brix. After crushing into a small open-top stainless steel tank the grapes were cold-soaked for 3 days prior to yeast inoculation and fermentation. The must was punched-down twice daily for another nine days to gently extract color, flavor and tannins. After a gentle pressing the wine was racked into small French oak burgundy barrels from the Vosges forest of which 30% were new. The wine was oak aged for 17 months then racked from barrels, egg white fined and bottled on March 29, 2004.

Winemaker Comments: This generous Pinotage surrounds us with aromas and flavors of ripe wild berries, cherries, and a beautiful earthy tone. The wine is well balanced with medium-soft tannins and a nice, firm acidity. The mouth- filling fruit flavors carry throughout its long, lingering finish.

Food Pairing: *Enjoy this special wine with wild game or hardy cheeses.*

Specifications:

Blend:	100% Pinotage
Cases Produced:	110
Alcohol:	13.5%
Total Acidity:	.79
pH:	3.51
Residual Sugar:	0.5% (dry)



GRAZIANO FAMILY OF WINES

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