

Appellation	Arroyo Seco
Vineyard	Meador
Soils	Arroyo Seco & Chular Loams
Climate	Very Cool, Region I (UCD)
Alcohol	13.9%
Oak Aging	50% neutral French oak, 50% stainless steel barrels
Production	248 cases
Sugg. Retail	\$28



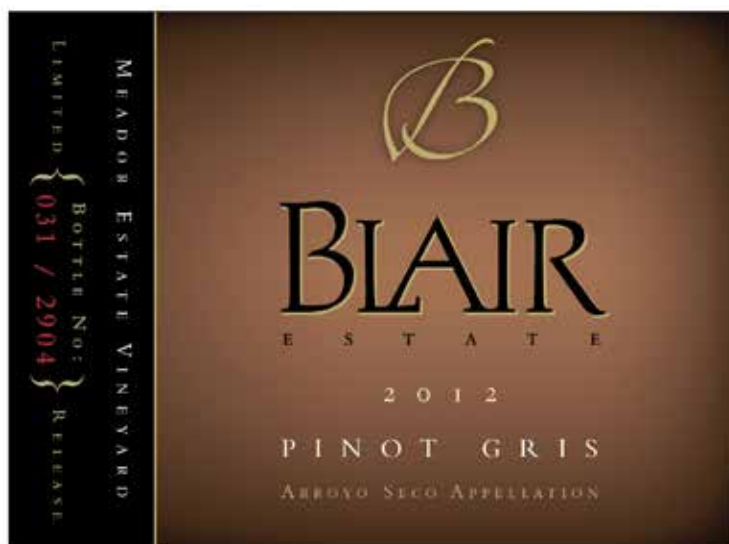
The Arroyo Seco

The Arroyo Seco appellation, which literally means “dry riverbed,” begins in a steep, narrow gorge at the foot of the Santa Lucia mountain range. Moving east, the topography widens and opens up to the Salinas River Valley.

The district shares many of the same climatic influences as the neighboring Santa Lucia Highlands appellation. The Arroyo Seco’s close proximity to Monterey Bay makes for a very cool climate – perfect for growing world-class Pinot Noir. Morning fogs and afternoon winds mitigate daytime temperatures; the extended growing season in the Arroyo Seco is one of California’s longest.



Blair Estate
Monterey County, USA
blairwines.com



2012 Meador Vineyard Pinot Gris

This is our debut release of Blair Pinot Gris. Only 248 cases were produced from just twelve barrels from the outstanding 2012 vintage.

Vineyard

We purchased 2012 vintage fruit from our neighbor in the Arroyo Seco, the historic Meador Vineyard. Monterey County pioneering winegrower Doug Meador still oversees this special property.

The 2012 growing season was a textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation.. Above average winter rainfall gave way to perfect spring and summer temperatures. Few heat events allowed for gentle ripening to a harvest that lasted through mid October.

Cellar

Using free run and a light press, fifty percent of the Pinot Gris juice was fermented and aged in neutral French oak barrels; the other fifty percent in small stainless steel barrels to preserve the lush fruit character. Lees stirring was employed on the oak component to add body and structure.

Wine

In the glass, the 2012 Blair Meador Vineyard Pinot Gris is a revelation. Made in a drier, “Alsation style,” its racy peach, nectarine and grapefruit aromas and flavors are backed by refreshing acidity, and a hint of minerality. It is a natural for pairing to lighter, outdoor fare: shellfish, chicken, pork, and seafood.

90 Points, Editors’ Choice - Wine Enthusiast Magazine
90 Points - International Wine Review
90 Points - Tasting Panel Magazine