

<b>Appellation</b>	Arroyo Seco
<b>Vineyard</b>	Meador
<b>Soils</b>	Arroyo Seco & Chular Loams
<b>Climate</b>	Very Cool, Region I (UCD)
<b>Alcohol</b>	13.9%
<b>Oak Aging</b>	50% neutral French oak barrels, 50% small stainless steel barrels
<b>Production</b>	218 cases
<b>Sugg. Retail</b>	\$26



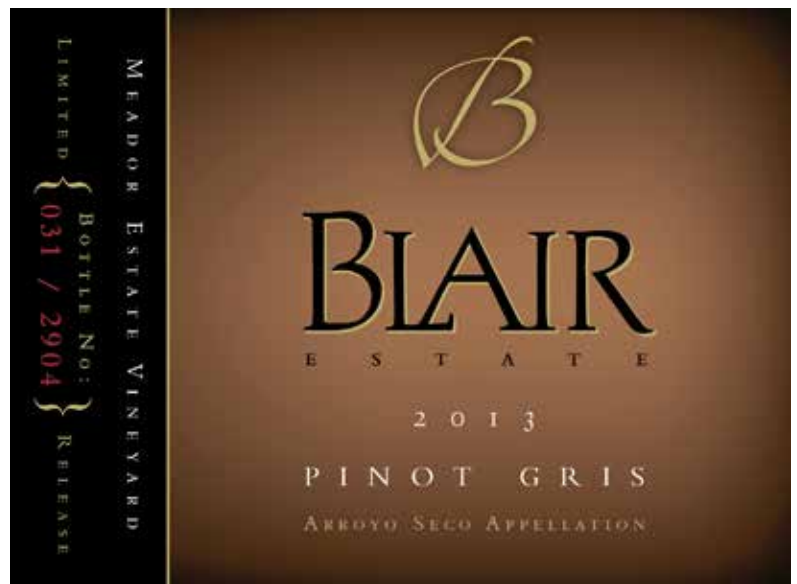
### The Arroyo Seco

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 Gris. 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



## 2013 Meador Vineyard Pinot Gris

This is our second release of Blair Pinot Gris. Only 218 cases were produced from just ten barrels from the superb 2013 vintage.

### Vineyard

We purchased 2013 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 2013 growing season was a textbook one in the cool climate, Monterey Bay - influenced Arroyo Seco appellation. Below average winter rainfall gave way to early and warm spring and summer temperatures. Few heat events later in the year 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 both the oak and stainless steel components to add body and structure.

### Wine

In the glass, the 2013 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 fare: shellfish, chicken, pork, and seafood. And its structure suggests it will also reward two to three years of patient cellaring.

New Release - Spring 2015