



CARMICHAEL

2008

Grigio e Bianco

A Veneto – Styled
Pinot Grigio Blend

Passionately committed to producing premium, proprietary blends, Carmichael's wines are a showcase for the artisan skills of our winemaking team. Sourced from high quality, family owned vineyards though out the Central Coast, Carmichael's wines dare to be different with Mediterranean inspired compositions. Designed to be approachable in their youth, yet with structure worth aging, the wines are medium bodied, in a well balanced style, serving as ideal companions for a wide array of cuisine or enjoyment a *cappella*.

Grigio e Bianco simply means 'Gray and White' in Italian, and refers to the grape varieties used in this blend. This is Carmichael's only white wine, which continues the brand premise of creating one-of-a-kind blends. The 2008 Grigio e Bianco was made in a crisp and clean style, with great aromatics and subtle complexity. In 2008 we deviated from our previous formula by changing the blend to 80% Pinot Grigio with 20% Albariño. The two varietals suit each other perfectly with both bringing racy acidity and complimentary flavor profiles. The Pinot Grigio hails from the ultra-premium 'Arroyo Seco' appellation, and delivers the wines lovely floral character while the Albariño was sourced from Santa Ynez AVA and lend the blend more weigh on the palate.

Technical Data

Alc: 13.9% pH: 3.44 T.A.: .549g/100mL R.S.: 0.2%

Production

Bottled: August 2009

Cases Produced: 300 cases

Tasting notes

Pale straw-gold in color with an exotic bouquet, one would be hard pressed to identify the components of our 2008 Grigio e Bianco. But each new sniff and taste presents another layer of complexity and nuance, with individual varietal characteristics peeking out at different times. Notes of lavender and lanolin come from the Pinot Grigio, with pear and gravenstein apple coming from the cool-site Albariño. Contrary to its fresh and delicate aromas, the 2008 'GeB' has a depth and presence about it once tasted. There is a lightness up front, which yields to a rich finish and a distinct lemon peel tang. Floral and exotic, while at the same time carrying good weight and balance, this unusual (and delicious) blend is a very versatile wine, well-suited to patio sipping or simple, lighter pasta, fish, and chicken dishes.