



Palate Notes: A dry, but very fruity white wine blend made from Grenache Blanc, Chardonnay, Sauvignon Blanc, Pinot Grigio, and Gewürztraminer.

Serving Suggestions: Pairs with salads, asian food, chicken, antipasto and patios!

Optimal Temperature: 42° F

2012 Di Bruno- Vino Bianco Santa Barbara County

WINEMAKING NOTES

Hand sorted fruit, whole cluster pressed,
100% Stainless Steel Fermented at 60-62 degrees
No ML Fermentation

VARIETAL: Grenache Blanc, Chardonnay,
Sauvignon Blanc, Pinot Grigio,
and Gewürztraminer

APPELLATION: Santa Barbara County

BARREL AGING: Stainless Steel Only

ALCOHOL: 13.9%

TA: 7.1g/L

PH: 3.33