



# SEBASTIANI

A SONOMA TRADITION SINCE 1904

2010

## EYE OF THE SWAN

SANTA YNEZ VALLEY

### THE VINEYARDS

The Grenache portion of our 2010 Eye of the Swan came from a lovely hillside vineyard in the Santa Ynez Valley region of Santa Barbara County. The Grüner Veltliner came from a site in the cool Sta. Rita Hills AVA.

### THE VINTAGE

The 2010 growing season was memorable, to say the least. The cool temperatures and persistent winds pushed vine growth and ripening back two to four weeks. Fortunately, a streak of warm weather in late October and early November turned a difficult year into a potentially great vintage.

### WINEMAKING

The unusual combination of Grenache and the Grüner Veltliner yields an incredibly aromatic, lusciously rich vin gris. After whole cluster pressing, the wine was tank fermented and prevented from undergoing malolactic fermentation to retain crisp acidity and fresh fruit aromas. A dash of residual sugar helped soften the texture.

### WINEMAKER'S NOTES

Our 2010 blend possesses the pretty pink/coppery hue that has come to define this wine. The aromas are fresh and enticing with red grapefruit, strawberries and watermelon. It is medium bodied with crisp acidity and juicy fruit. This year's rendition is a bit sweeter, higher acid and more complex than previous vintages.

*~ Mark R. Lyon, Winemaker*

### APPELLATION

Santa Ynez Valley

### COMPOSITION

80% Grenache, 20% Grüner Veltliner

### COOPERAGE

Stainless Steel

### ALCOHOL

13.8%

### TA

0.66 g/100ml

### PH

3.05

### RESIDUAL SUGAR

1.1%

### BOTTLING DATE

May 2011

### CASES

300