



**Palate Notes:** Notes of ripe pineapple and pear with hints of ginger, serrano chile, lime zest and white tropical flowers. Bright acidity with a medium body and firm, but silky, tannins.

**Serving Suggestions:** Pairs well with spicy dishes, seafood, salads, charcuterie, chicken & a variety of noodle dishes.

**Optimal Temperature:** 42° F

## 2010 Di Bruno- Vino Bianco Santa Barbara County

### WINEMAKING NOTES

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

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**VARIETAL:** Grenache Blanc, Chardonnay,  
Viognier, Pinot Grigio and  
Gewürtztraminer

**APPELLATION:** Santa Barbara County

**BARREL AGING:** Stainless Steel Only

**ALCOHOL:** 13.2%

**TA:** 7.1g/L

**PH:** 3.32