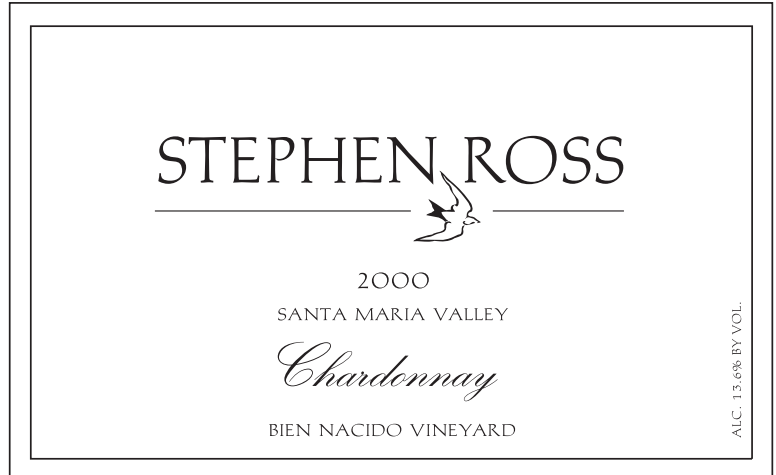


2000

SANTA MARIA VALLEY

CHARDONNAY

BIEN NACIDO VINEYARD



- Harvested by hand on October 17, 2000
- Juice analysis, 23.9° Brix, 7.6 grams/liter T.A., 3.28 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 60% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 40% once-used barrels
- Fined lightly with isinglass and bentonite
- Wine analysis, 13.6% alcohol, 6.00 grams/liter T.A., 3.40 pH
- Bottled unfiltered on January 18, 2002

This wine demonstrates why the Santa Maria Valley is such a great place to grow Chardonnay. Although the 2000 growing season saw above average temperatures, the crop size was moderate at four tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. In the cellar the wine matured *sur lies* for 12 months in barrels, then was racked to a small stainless steel tank to commingle and settle clear. The wine is abundant in fruit aromas and has a complex, mineral character on the palate, finishing with good acidity.

320 cases produced.