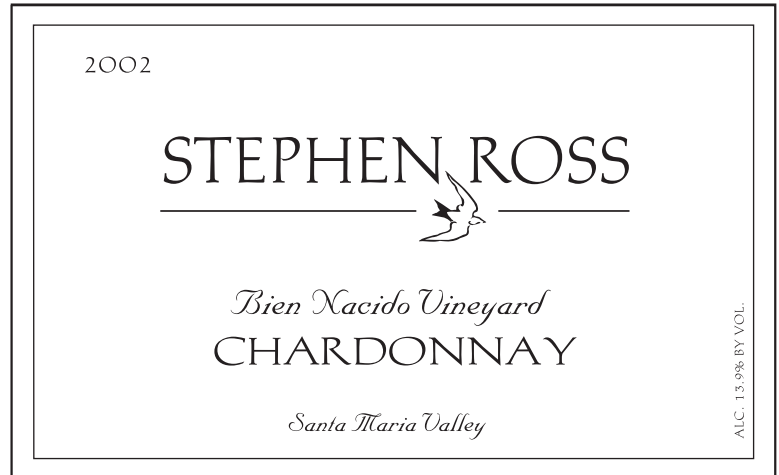


2002

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 10, 2002
- Juice analysis, 23.9°Brix, 8.18 grams/liter T.A., 3.22 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
- 40% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 60% once-used barrels
- Fined lightly with isinglass and bentonite
- Wine analysis, 13.9% alcohol, 6.9 grams/liter T.A., 3.23 pH
- Bottled non-filtered on September 16, 2003

The Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2002 growing season was superb with slightly cooler than average temperatures, a few overcast days with high humidity, but no rainfall, and below average rainfall during the previous winter. Vineyard manager Chris Hammell continues to farm for top quality at Bien Nacido Vineyard. The crop size was moderate at three 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, and then was racked to a small stainless steel tank to commingle and settle clear. In describing the wine, it is brilliant in appearance and pale straw in color. The aroma is like garden-ripened apples, nutmeg and baked pastries. It has textures more similar to a European/Burgundian wine in that it has refreshing acidity and moderate levels of French oak; while leaning more toward Californian in its ripeness with moderate alcohol. This is a great food wine, making a good match for risotto and spring vegetables or cassoulet with duck.

92 cases 750 ml, 2 cases 1.5-liters and 20 3-liter bottles produced.