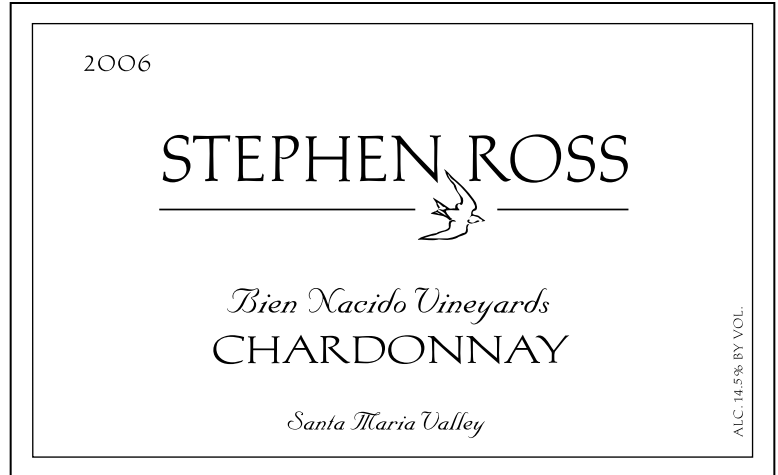


2006

BIEN NACIDO VINEYARDS

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 13, 2006
- Juice analysis, 23.8 °Brix, 8.10 g/l T.A., 3.20 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
- 33% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 67% once-used barrels
- Non-fined and lightly filtered
- Wine analysis, 14.5% alcohol, 7.00 g/l T.A., 3.29 pH
- Bottled on August 9, 2007

The Bien Nacido Vineyard is located on 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 summer-time afternoon cool breezes from the ocean, and the vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2006 season was very cool leading to a late harvest and long hang-time. The crop size was moderate at two tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. The wine matured *sur lies* for 10 months in barrels.

This is a very expressive and aromatic wine – the nose is very open with notes of citrus rind, farm ripened apples, and hazelnuts. It is brilliant in appearance, pale straw in color, and has refreshing levels of acidity and moderate levels of French oak. While leaning toward Californian in its ripe flavors and forward aromas, it has the structure and elegance of a European Chardonnay. This is a great wine to accompany a variety of foods.

209 cases produced.