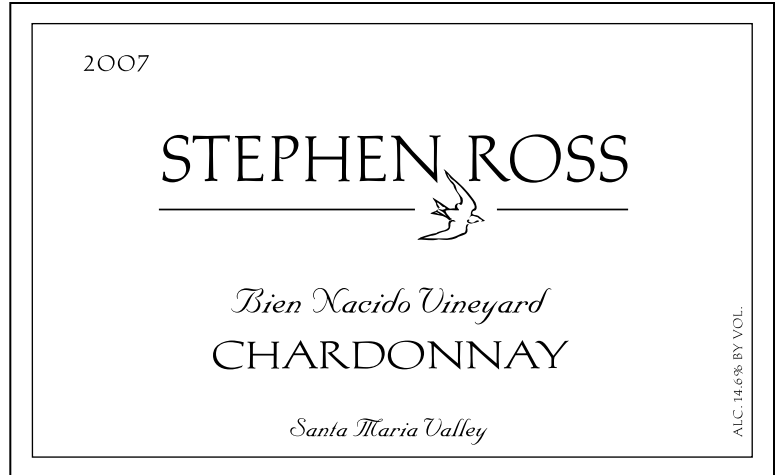


2007

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 3, 2007
- Juice analysis, 25.0 ° Brix, 9.16 g/l T.A., 3.19 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
- 22% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères* and 78% once-used barrels
- Milk fined and non-filtered
- Wine analysis, 14.6% alcohol, 6.91 g/l T.A., 3.45 pH
- Bottled on July 31, 2008

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 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 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were slightly below average around 2.5 tons per acre. The wine matured *sur lies* for nine months in barrels.

This is a very expressive and aromatic wine – the nose is very open with notes of hazelnuts, garden ripened apples, cantaloupe and baking spices. 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.

217 cases produced