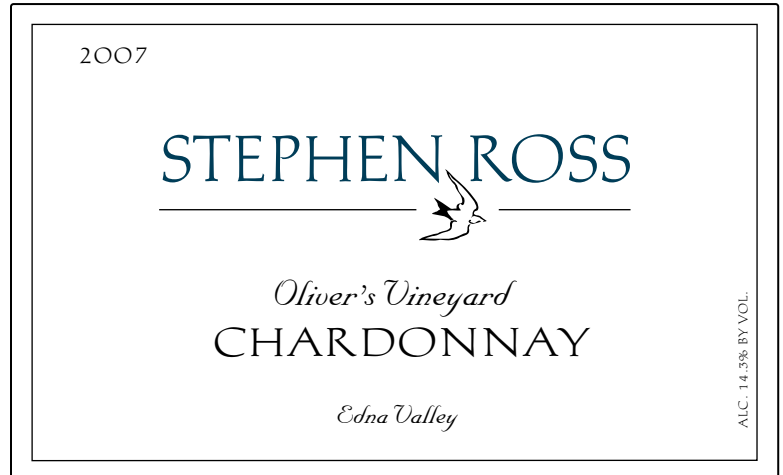


2007

OLIVER'S VINEYARD
CHARDONNAY
EDNA VALLEY



- Harvested by hand on October 6, 2007
- Juice analysis 23.6 °Brix, 7.18 T.A., 3.38 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to tank, and inoculated for fermentation
- 100% stainless steel fermented and 100% malolactic fermentation
- Milk fined and non-filtered
- Wine analysis, 14.3% alcohol, 6.58 g/l T.A., 3.44 pH
- Bottled August 12, 2008

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. 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. Oliver's Vineyard is located in the southeastern portion of the Edna Valley. It benefits from a south-east exposure and is positioned at the base of rolling hills that protect it, along with an evergreen windbreak, from the Pacific Ocean breezes borne four miles to the west. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were about average at 2.0 tons per acre.

This is a very expressive and aromatic wine – the nose is reminiscent of peaches, with a hint of kiwi, and fresh baked pastries. It has refreshing levels of acidity and roundness from the malolactic fermentation and *sur lies* aging. Unencumbered by oak, this stainless steel version of Oliver's Vineyard Chardonnay shows wonderful fruit, balanced by *sur lie* aging in a small stainless steel tank, and finishing with bright acidity.

293 cases produced.