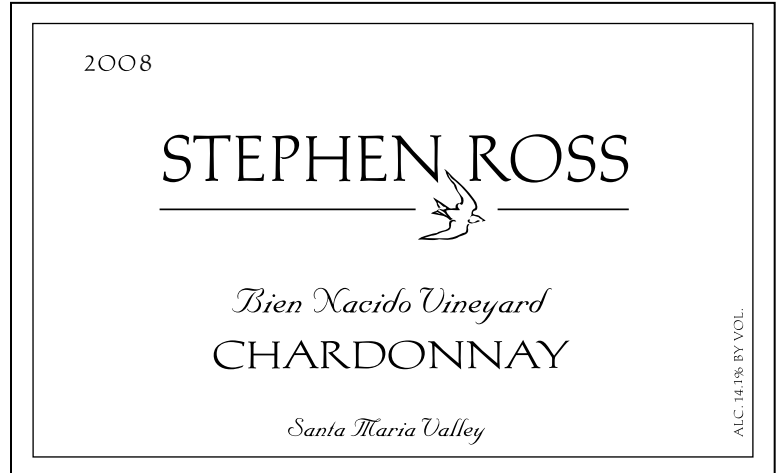


2008

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 4, 2008
- Juice analysis, 24.0 °Brix, 9.32 g/l T.A., 3.26 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
- 30% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 70% one, two and three year-old barrels
- Clarified with organic milk and bentonite (clay) and filtered
- Wine analysis, 14.1% alcohol, 6.53 g/l T.A., 3.40 pH
- Bottled on August 27, 2009

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, cool summertime afternoon breezes from the ocean. The vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

2008 was indeed a year of extremes in the Central Coast. Santa Maria weathered its hottest recorded day ever in June when temperatures peaked at 110° F, while a series of October freezes resulted in all-time lows in San Luis Obispo. There was spring frost; especially hard hit was Paso Robles. This was the second drought year in a row, and there were fires throughout California.

Classic Burgundian winemaking techniques were used in making this wine: grapes with bright acidity, barrel fermented, full malolactic fermentation, and *sur lie* aging for nine months. The wine is brilliant in appearance, yellow straw in color. It has pronounced aromas which are reminiscent of hazelnuts, ripe apples, tropical fruit such as mango, and flakey, buttery croissants. It is rich and full on the palate, elegant, creamy, with just enough acidity to keep it fresh and lively. The flavors linger on the palate and finish.

294 cases produced