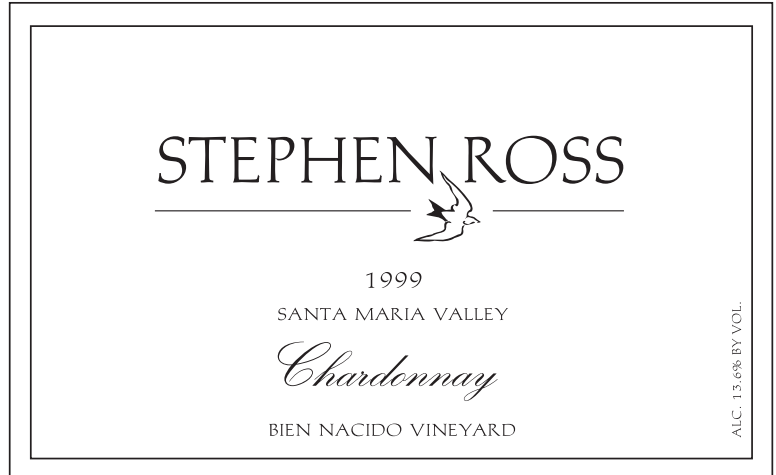


1999

SANTA MARIA VALLEY
CHARDONNAY
BIEN NACIDO VINEYARD



- Harvested by Hand on October 22, 1999
- Whole Cluster Pressed, Juice Chilled and Settled Overnight
- Clarified Juice racked to Barrels, and inoculated for Fermentation.
- 100% Barrel Fermented and 100% Malolactic Fermentation
- 60% New French Oak, a blend of Tonnellerie Sirugue and François Frères, and 40% once-used barrels
- Fined lightly with Isinglass and Bentonite
- Bottled unfiltered on August 21, 2000

This wine demonstrates why the Santa Maria Valley is such a great place to grow Chardonnay. The exceptional cool temperatures during the summer of 1999 allowed grapes to ripen slowly and develop pronounced flavors. It is abundant in fruit and is rich and flavorful on the palate, finishing with good acidity. The wine has peach and nectarine like fruit aromas and a yeasty, mineral character. It has good acidity, which makes this a wonderful wine to be enjoyed with a variety of foods.

287 cases produced.