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## CHARDONNAY

CENTRAL COAST, CALIFORNIA

• W I N E M A K E R ' S   N O T E S •

Our 2005 Chardonnay was crafted from grapes grown in California's cool-climate Central Coast American Viticultural Area (AVA). The wine displays aromas and flavors of creamy pear, green apple, melon and citrus fruit, mingled with notes of subtle toast, butter and yeast from malolactic fermentation and *sur lie* aging. The vivid fruit characters and hints of zesty, clove-like spice lead to a crisp, refreshing finish. Enjoy this delightful Chardonnay with crab cakes, simply prepared fish and poultry, and a wide variety of cheeses, including Brie and Camembert.

*Varietal blend: 99% Chardonnay, 1% aromatic white varieties*

• V I N T A G E •

The 2005 growing season experienced a warm late winter that prompted early budbreak, but cool, rainy spring weather set back vine development. Unseasonably cool temperatures prevailed throughout the summer, slowing ripening and extending harvest. Fortunately, classic Indian summer weather materialized in late September and persisted throughout October, bringing the growing season to a successful close with ideal ripening conditions. Due to the season's early start and late harvest, the grapes enjoyed long hang-times on the vine, resulting in wines with excellent flavor concentration at moderate alcohol levels.

*Grapes (Average): 23.6° Brix with 0.76% initial acid and 3.42 pH*

• V I N E Y A R D S •

Within Monterey County, the long Salinas Valley begins at Monterey Bay and runs southward, flanked by the Santa Lucia and Gabilan mountain ranges. The two ranges create a wind tunnel, drawing cold air off the Pacific Ocean. Our Chardonnay fruit comes primarily from vineyards with sandy loam soils in the coolest regions of this valley. To complement the Monterey fruit, we select Chardonnay from the cool-climate Santa Maria Valley of Santa Barbara County.

*Grape Sourcing: 100% Central Coast (86% Monterey County, 14% Santa Maria Valley)*

• F E R M E N T A T I O N   A N D   A G I N G •

We pressed the grapes as whole clusters to fully capture the purity and freshness of the juice. Roughly 25% was barrel-fermented and aged in French oak (22% new) to enhance texture and complexity, while the balance was tank-fermented to enhance the wine's fruitiness. Half the blend underwent malolactic fermentation for a rich, round mouth-feel, while the entire blend aged on the yeast lees for eight months, with periodic stirring, to promote even greater richness.

*Wine analysis: 0.70% total acid, 3.50 pH, and 13.5% alcohol by volume*



2 0 0 5

C H A R D O N N A Y

C E N T R A L C O A S T , C A L I F O R N I A

• W I N E •

*Varietal composition:*

99% Chardonnay  
1% aromatic white varieties

*Flavor descriptors:*

Fresh pear, green apple/melon, light  
butter and toast, yeast and cloves

*Wine analysis:*

Total acid: 0.70%  
Final pH: 3.50  
Residual sugar: Dry  
Alcohol: 13.5%

• V I N T A G E •

The 2005 growing season experienced a warm late winter that prompted early budbreak, but cool, rainy spring weather set back vine development. Unseasonably cool temperatures prevailed throughout the summer, slowing ripening and extending harvest. Fortunately, classic Indian summer weather materialized in late September and persisted throughout October, bringing the growing season to a successful close with ideal ripening conditions. Due to the season's early start and late harvest, the grapes enjoyed long hang-times on the vine, resulting in wines with excellent flavor concentration at moderate alcohol levels.

*Grapes (Average): 23.6° Brix with 0.76% initial acid and 3.42 pH*

• V I N E Y A R D S •

*Appellation:*

Central Coast, California

*Grape Sourcing:*

100% Central Coast (86% Monterey County, 14% Santa Maria Valley)

• W I N E M A K I N G •

Fruit immediately pressed as whole clusters to retain delicacy

25% barrel-fermented for texture and complexity

50% underwent malolactic fermentation for round, balanced acidity

Aged in 22% new French oak for 8 months to add subtle oak spice nuances

Batonage (stirring) during 100% *sur lie* aging

SUGGESTED RETAIL PRICE AT RELEASE IS \$11.00

2 0 0 5



## CHARDONNAY

CENTRAL COAST, CALIFORNIA

• S H O R T   D E S C R I P T I O N S •

*~80 words*

Our 2005 Chardonnay is crafted exclusively from grapes grown in California's cool-climate Central Coast American Viticultural Area (AVA). The wine displays aromas and flavors of creamy pear, green apple, melon and citrus fruit that mingle with notes of subtle toast, butter and yeast from malolactic fermentation and *sur lie* aging. Vivid fruit characters and hints of zesty, clove-like spice lead to a crisp, refreshing finish. Enjoy this delightful Chardonnay with crab cakes, simply prepared fish and poultry, and a wide variety of cheeses, including Brie and Camembert.

*~40 words*

Our 2005 Chardonnay, from California's cool-climate Central Coast, displays aromas and flavors of creamy pear, green apple, melon and citrus fruit that mingle with notes of subtle toast, butter and yeast from malolactic fermentation and *sur lie* aging. Vivid fruit characters and hints of zesty, clove-like spice lead to a crisp, refreshing finish.

*~20 words*

Our 2005 Chardonnay displays aromas and flavors of creamy pear, green apple, melon and citrus fruit that mingle with notes of subtle toast, butter and yeast.