

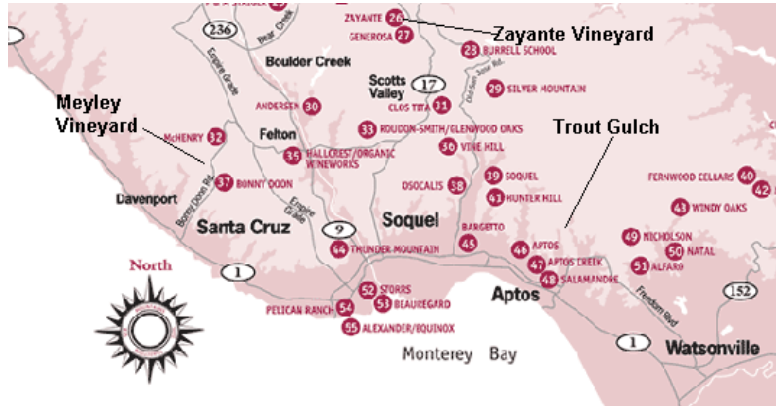
2008 Santa Cruz Mountains Chardonnay

The Vineyards:

The grapes for this wine were harvested from three vineyards located in the Santa Cruz Mountains Appellation of California. The vineyard sources and their respective locations and percentages are as follows:

- 1, Trout Gulch Vineyards (40%)
- 2, Zayante Vineyard (40%)
- 3, Meyley Vineyard (20%)

These vineyards are all subject to the cooling influence of Monterey Bay, thus preserving the natural acidity of their grapes, while still allowing them to attain optimal “hang-time” and maturity.



Winemaking:

The grapes were 100% de-stemmed, crushed and gently pressed into a tank for cold settling overnight. The next day they were racked into 100% French oak barrels, 40 % of which were new. Each barrel from that point on was treated individually. Using a variety of cultured and indigenous yeasts the wines were fermented to dryness. The barrels were then topped up and aged on their lees. During the ageing process they were routinely stirred and underwent partial malo-lactic fermentation. After 11 months of barrel age, the wines were racked, blended, settled and then bottled.

The Wine:

Golden straw color, citrus and tropical fruits, toasty oak, vanilla, lychee, and a hint of butterscotch. The clean finish is lengthy with moderate acidity.

Technical Data:

Production	425 Cases	Release Date	March 20010
Alcohol	14.5 % by vol.	Aging	10 months in French oak (40% new)
Bottle Sizes	750 ml	Suggested Retail	\$20.00

Suggested Food Pairings:

This wine pairs well with fish, shellfish, and poultry or stands alone as an aperitif.