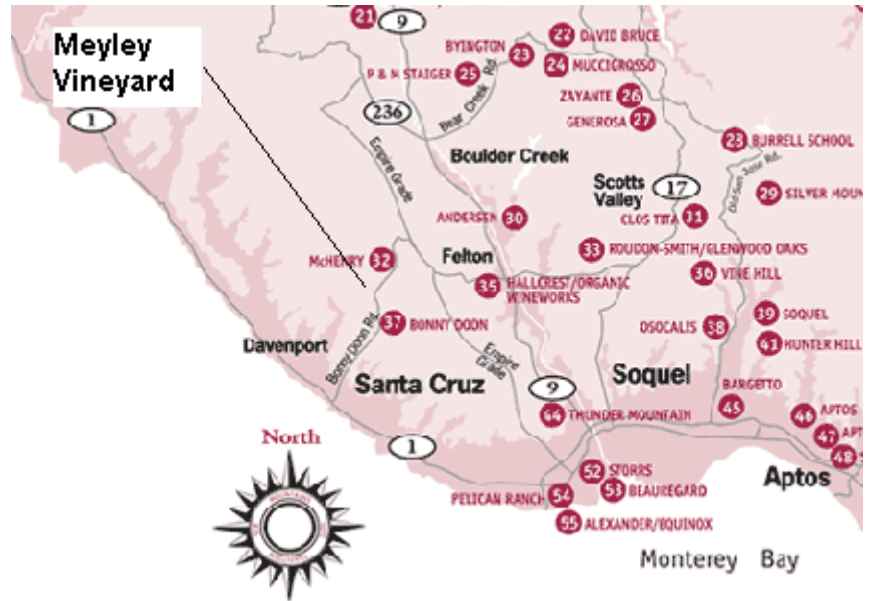


## 2007 Meyley Vineyard Chardonnay

### The Vineyard:

The Meyley Vineyard is located high in the Santa Cruz Mountains near the town of Bonny Doon. Vineyards in this location are 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. Meyley Vineyard is planted to the Robert Young clone of chardonnay.



### Winemaking:

The grapes were 100% de-stemmed, crushed and gently pressed into a tank for cold settling overnight. The next day they were raked 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 100% completed malo-lactic fermentation. After 10 months of barrel age, the wines were raked, blended, settled and then bottled.

### The Wine:

Golden straw in color, this wine possesses aromas of citrus and tropical fruits, toasty oak, vanilla, lychee, and butterscotch. The clean finish is lengthy with moderate acidity. Due to a minimum level of processing, this wine may throw a small amount of sediment.

### Technical Data:

<b>Production</b>	250 Cases	<b>Release Date</b>	October 2008
<b>Alcohol</b>	14.5 % by vol.	<b>Aging</b>	10 months in French oak (40% new)
<b>Bottle Sizes</b>	750 ml	<b>Suggested Retail</b>	\$25.00

### Suggested Food Pairings:

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