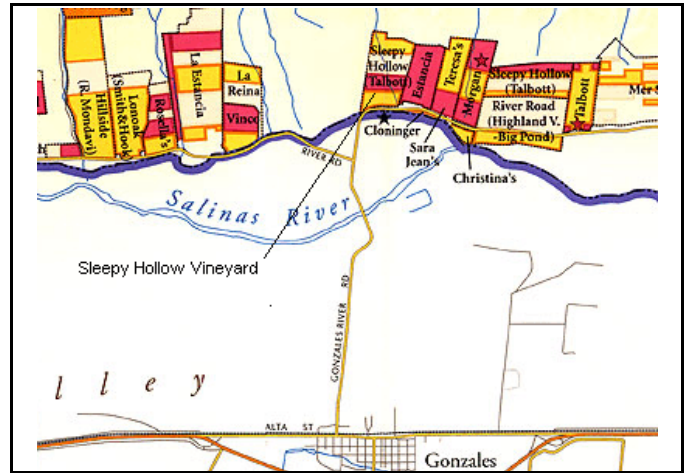


2004 Sleepy Hollow Chardonnay

The Vineyards:

The grapes were from the Sleepy Hollow Vineyard in the northern end of the Santa Lucia Highlands AVA. The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the town of Gonzales. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey bay every afternoon, cooling the vineyards and preserving the natural acidity present in the fruit.



The Vintage:

Fruit set was moderate due to the natural thinning effect of late spring rains. The cool growing season was interrupted by two distinct heat waves that sent the winemakers scrambling. Our Sleepy Hollow grapes were harvested on September 23rd.

Winemaking:

The grapes were 100% destemmed, 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 topped up and aged on their lees. During ageing they were routinely stirred and underwent complete malo-lactic fermentation. After 11 months of barrel age, the wines were racked, blended, settled and then bottled without fining or filtration.

The Wine:

Golden straw color, bright fruit aromas of pear and citrus, toasty oak, vanilla, toasted nuts, and a buttery finish. Rich and ripe with excellent acidity.

Technical Data:

pH	3.41	Production	250 Cases
TA	.74 g/100ml	Release Date	February 1, 2006
Alcohol	14.5 % by vol.	Ageing	11 months in French oak (35 % new)
Bottle Size	750 ml, 375 ml	Suggested Retail	\$23.00

Suggested Food Pairings:

This wine pairs well with Fish, Shellfish, poultry or as an aperitif.