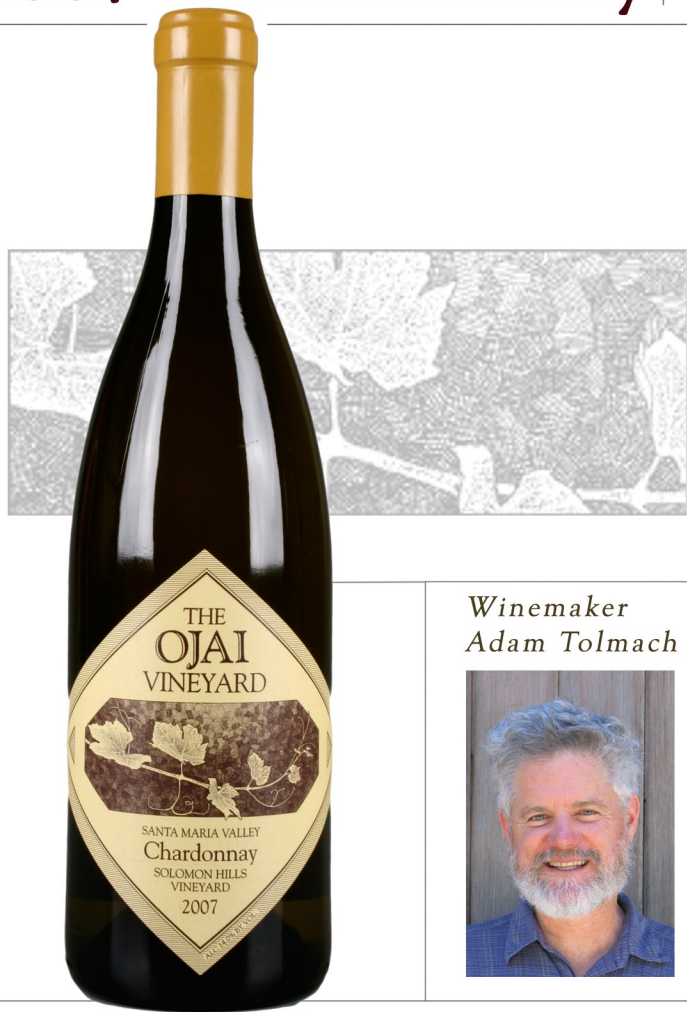


# 2007 Chardonnay | Solomon Hills, Santa Maria Valley



*Winemaker*  
*Adam Tolmach*



Blend: 100% Chardonnay  
Vineyard: Solomon Hills  
AVA: Santa Maria Valley  
Alcohol: 14.0%  
pH: 3.17  
Vinification: Neutral French Oak  
Barrel Aging: 12 Months  
Total Production: 479 Cases

## Winemakers Notes

I continue to be impressed by the wines from this vineyard. They have a delicacy and clarity that is enticing if you give them some time. Solomon Hills chardonnay doesn't knock you over the head with oak or toast, but gently seduces you with its subtle charms.

This 2007 chardonnay has a wonderful suppleness and a beautiful aroma of pear, lemon peel and earth. There is precision and fineness in the texture, and its lemony flavors linger on the palate. Decanting is not a common practice with white wines, but we always recommend it for ours, and it certainly helps this wine open up and show its stuff.

## Vinification

This Solomon Hills Chardonnay was whole cluster pressed, settled overnight in stainless steel, and then placed in older French oak barrels for fermentation and aging. Because the natural acidity of the grapes was so high, it took nearly 11 months for the secondary malolactic fermentation to complete. This extended fermentation brought a delightful toasty quality to the aroma. The wine was gently bottled in September of 2008.

## Press Reviews

### Robert Parkers's Wine Advocate

"Nice buttery popcorn notes with some fresh white peaches and currants are followed by a medium-bodied, elegant wine with crisp acidity and excellent ripeness. Drink it over the next several years." **89**

### Stephen Tanzer's International Wine Cellar

"Vivid gold. Lush and leesy on the nose, with notes of hazelnut, poached pear, buttery brioche and smoky minerals. Fresh, energetic citrus and orchard fruit flavors are complicated by a sexy Christmas spice quality. Clings impressively on the finish, with the leesy note repeating. Lots going on here." **92**

