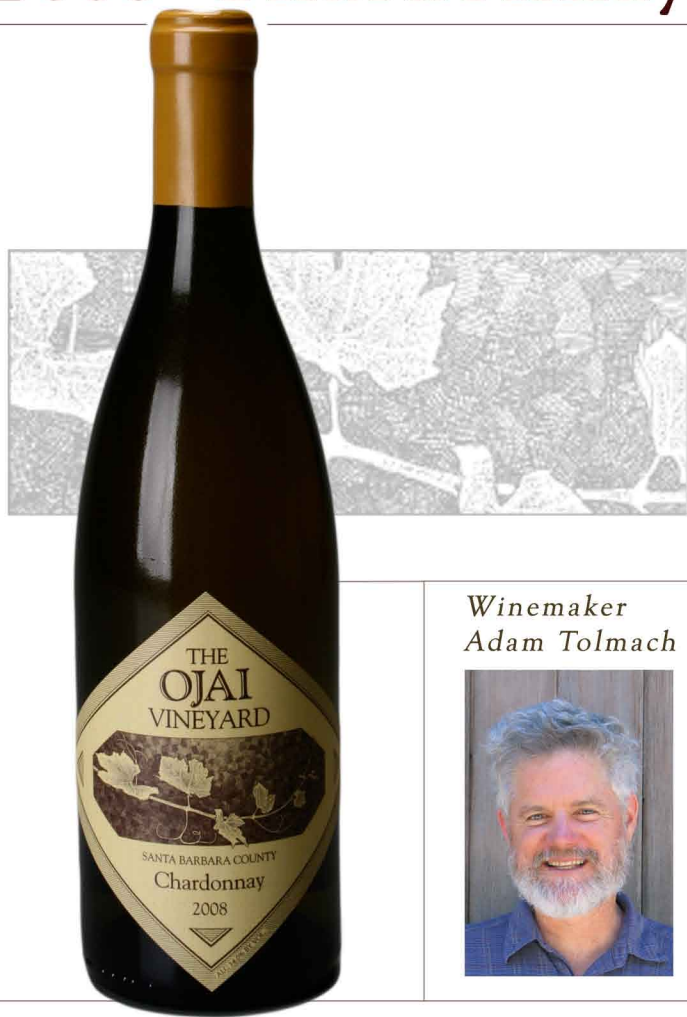


2008 Chardonnay | Santa Barbara County



Winemaker
Adam Tolmach



Blend: 100% Chardonnay
Vineyard: Bien Nacido, Solomon Hills
AVA: Santa Barbara County
pH: 3.23
Alcohol: 14.0%
Vinification: Neutral French Oak
Barrel Aging: 8 Months
Total Production: 763 Cases

Winemakers Notes

I particularly like chardonnay from some of the outlying districts of Burgundy. Sure, rich oak-y Puligny Montrachet is showy and impressive, but sometimes delicate Chablis or even Macon from a great producer makes a better match with food. That's what we had in mind when we crafted this wine. From close planted younger vines at Bien Nacido, it's a lighter bodied, crisp and juicy chardonnay that just sings with food. This wine is alive, fresh and approachable today. It's friendly enough to have as a cocktail, yet sufficiently refreshing to have with your next plate of raw oysters! This wine is emblematic of our intentions for all the wines we produce-which is to continue pushing beyond the expected and attempt to craft something sublime.

Vinification

The wine was barrel aged for 8 months in neutral french. While in barrel the lees were stirred to encourage malo-lactic fermentation as well as add weight to the wine. SO2 was not added until bottling, therefore brioche and yeasty notes developed and built aromatic complexity.

Press Reviews

Stephen Tanzer's International Wine Cellar
"Pale gold. Expressive aromas of poached pear, peach and honeydew. Spicy and sweet, offering nervy citrus and orchard fruit flavors and a good lashing of smoky minerals. The brisk finish shows good citric bite and focus."

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