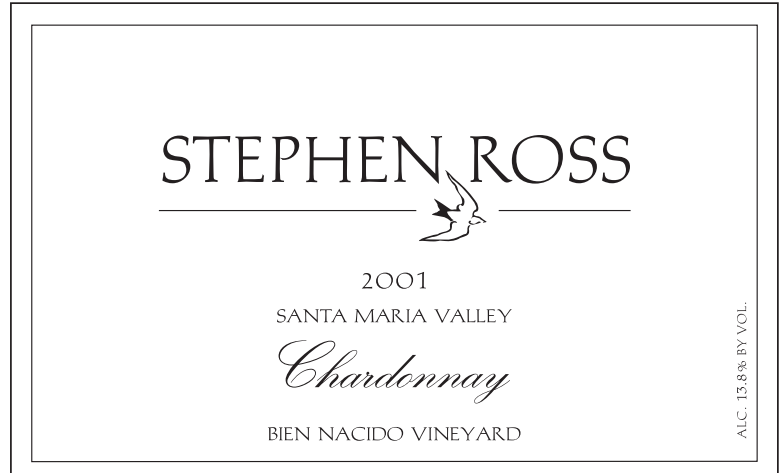


2001

SANTA MARIA VALLEY

CHARDONNAY

BIEN NACIDO VINEYARD



- Harvested by hand on October 4, 2001
- Juice analysis, 24.3°Brix, 8.55 grams/liter T.A., 3.26 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 33% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 67% once-used barrels
- Fined lightly with isinglass and bentonite
- Wine analysis, 13.8% alcohol, 6.8 grams/liter T.A., 3.11 pH
- Bottled on January 28, 2003

This wine demonstrates why the Santa Maria Valley is such a great place to grow Chardonnay. The 2001 vintage could be described as a “slightly warmer than normal growing season”, with above average rainfall during the winter preceding the growing season. The crop size was moderate at three tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. In the cellar the wine matured *sur lies* for 12 months in barrels, and then was racked to a small stainless steel tank to commingle and settle clear. In describing the wine, it is brilliant in appearance and pale straw in color. The aroma is much like pineapple, honey-butter, wet stones, nutmeg and baked pastries. It has textures more similar to a European/Burgundian wine in that it has refreshing acidity and moderate levels of French oak; while leaning more toward Californian in its ripeness with moderate alcohol. This is a great food wine, making a good match for risotto and spring vegetables or cassoulet with duck.

292 cases produced.