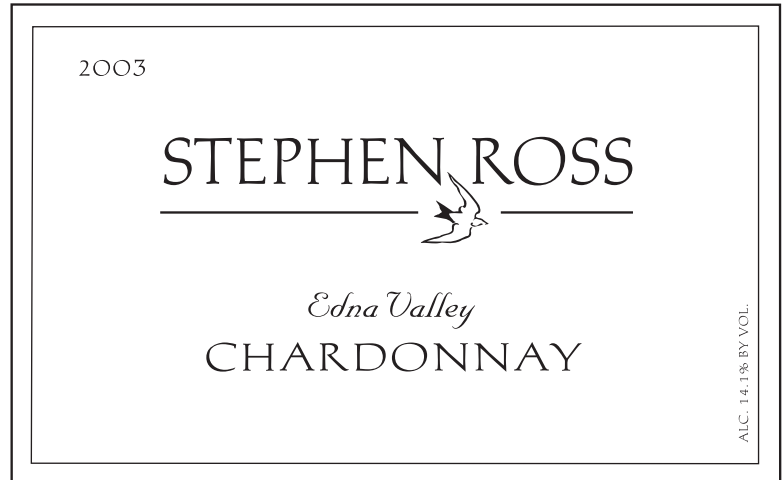


2003

EDNA VALLEY

CHARDONNAY



- Harvested by hand on September 5, 24 and October 1, 2003
- Average grape analysis – 24.8°Brix, 7.8 g/l T.A., 3.30 pH
- Vineyards: 68% Edna Ranch, 26% Oliver's Vineyard, 5% Bien Nacido Vineyard and 1% Fire Peak Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented, 100% malolactic fermentation
- 30% new French oak, a blend of *Sirugue*, *François Frères* and 70% used barrels
- Prior to bottling, lightly fined with isinglass and bentonite
- Wine analysis – 14.1% alcohol, 6.08 T.A., 3.38 pH
- Bottled non-filtered on September 13, 2004

The Edna Valley is located in the south Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance, it lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a directly overhead sun. The 2003 season was generally warm, and when comparing degree days (the sum of the mean daily temperature above 50°F during the growing season), it was only slightly warmer than 2000 and 2001 at 2430 units. However, the season was remarkable for its early bud-break in late January and early bloom or flowering in April. As a result of cool weather during the flowering period, set or the transformation of flowers to berries yielded poor results. In some cases there were no berries at all, which eventually resulted in low yields. Crop yields were low this year around 2 - 2.5 tons per acre. This wine is primarily grown at Edna Ranch and Oliver's Vineyard which are generally hilly and the soil has a significant amount of small white calcareous stones mixed with clay loam.

This wine is quite open with an extraordinary aroma that is powerful and refined. The best description for the aromatic expression of this wine is in the range of nutmeg, allspice, apple, sweet pastries, and acacia honey. The textures are smooth, voluptuous and pleasant on the palate. It's a great wine to have with light appetizers or it can stand up to salmon, chicken, duck, grilled vegetables, and white bean stew. *864 cases produced.*