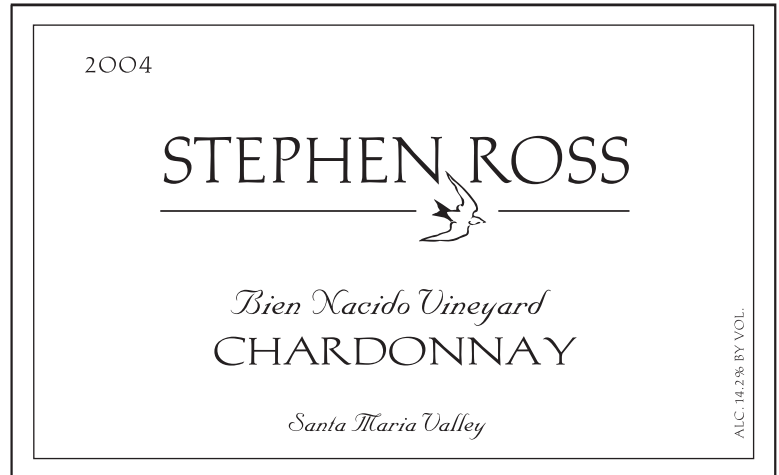


2004

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on September 24, 2004
- Juice analysis, 25.6°Brix, 7.58 grams/liter T.A., 3.24 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
- 30% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 70% once-used barrels
- Fined with organic skimmed milk and bentonite
- Wine analysis, 14.2% alcohol, 7.2 grams/liter T.A., 3.24 pH
- Bottled non-filtered on August 3, 2005

The Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. 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, and the vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2004 season was generally cool and moderate, punctuated by a week of 100°F days in early September. The crop size was moderate at three tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. The wine matured *sur lies* for 10 months in barrels, and then was racked to a small stainless steel tank to settle clear. This is a very expressive and aromatic wine – the nose is reminiscent of vanilla custard, garden ripened apples, and baked pastries. It is brilliant in appearance, pale straw in color, and has refreshing levels of acidity and moderate levels of French oak. While leaning toward Californian in its ripe flavors and forward aromas, it has the structure and elegance of a European Chardonnay. This is a great food wine.

120 cases produced.