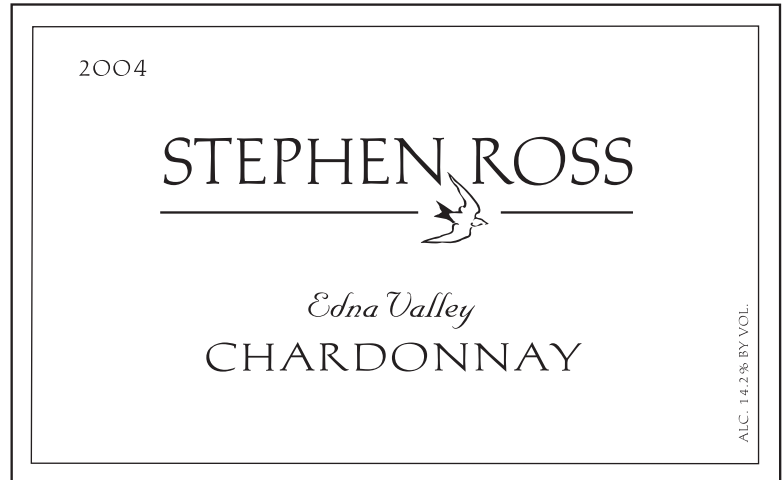


2004

EDNA VALLEY

CHARDONNAY



- Harvested by hand on September 10 and 21, 2004
- Average grape analysis – 25.0°Brix, 7.4 g/l T.A., 3.38 pH
- Vineyards: 68% Edna Ranch, 26% Oliver’s Vineyard, 5% Bien Nacido Vineyard and 1% FirePeak Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented, 100% malolactic fermentation
- 25% new French oak, a blend of *Sirugue*, *François Frères* and 75% used barrels
- Fined with organic skimmed milk and bentonite
- Wine analysis – 14.2% alcohol, 6.08 T.A., 3.38 pH
- Bottled non-filtered on August 3, 2005

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 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. Crop yields were normal at 2.5 – 4 tons per acre. This wine is grown primarily at Edna Ranch and Oliver’s Vineyard. These are generally hilly sites having clay loam soils mixed with small white calcareous stones. This wine is quite open in its aromas with notes of nutmeg, allspice, tropical fruit, sweet pastries, and acacia honey. It is accented with spice from the oak barrels and perfume from the yeast and *sur lies* aging. 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 main dishes such as salmon, chicken, duck, grilled vegetables, and white bean stew.

1,187 cases produced