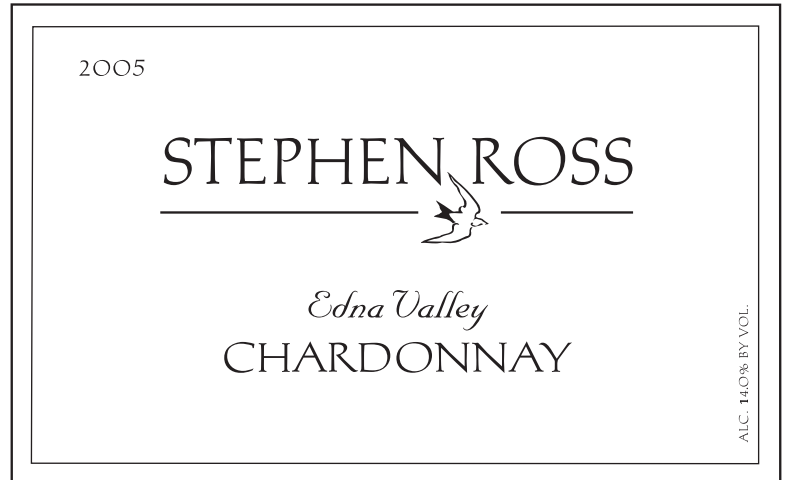


2005

EDNA VALLEY

CHARDONNAY



- Harvested by hand on October 1, 6 and 14, 2005
- Average grape analysis – 24.8 °Brix, 7.7 g/l T.A., 3.33 pH
- Vineyards: 49% Edna Ranch, 26% Oliver's Vineyard, 24% Wolff Vineyard and 1% Bien Nacido Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 75% barrel fermented, 25% stainless steel fermented, and partial malolactic fermentation
- 25% new French oak, a blend of *Sirugue*, *François Frères* and 75% used barrels
- Non-fined and crossflow filtered
- Wine analysis – 14.0% alcohol, 6.12 T.A., 3.45 pH
- Bottled on August 16, 2006

The Edna Valley is located on 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 summer-time 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 2005 season was generally cool and moderate. Crop yields were above average at 3.5 – 5 tons per acre. This wine was grown at three hilly sites in the Edna Valley, which are southwest facing and consist of clay loam soils mixed with small white calcareous stones.

The wine's aroma is generous with notes of nutmeg, allspice, apples, citrus and toasty vanilla. It is accented with spice from the oak barrels and perfume from the *sur lies* aging. The textures are smooth and creamy with refreshing acidity.

1,322 cases produced