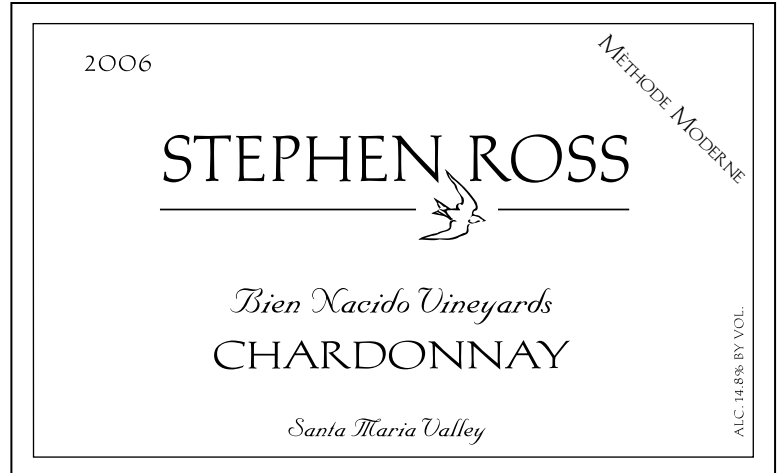


2006

BIEN NACIDO VINEYARDS

CHARDONNAY
MÈTHODE MODERNE

SANTA MARIA VALLEY



- Harvested by hand on October 13, 2006
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to kegs, and inoculated for fermentation
- 100% stainless steel fermented and complete malolactic fermentation
- Non-fined and lightly filtered
- Wine analysis, 14.8% alcohol, 7.0 g/l T.A., 3.29 pH
- Bottled August 9, 2007

The Bien Nacido Vineyards 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 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 2006 season was very cool and the harvest was late providing good hang-time for ripening. The crop size was moderate at two tons per acre. This version of Bien Nacido Vineyards Chardonnay was fermented and aged in small stainless steel kegs.

This is a very expressive and aromatic wine – the nose is reminiscent of ripe pineapples, and fresh baked pastries. It has refreshing levels of acidity and roundness from the malolactic fermentation and *sur lies* aging. Unencumbered by oak, this stainless steel version of Bien Nacido Chardonnay shows wonderful fruit balanced by *sur lie* aging in kegs, and finishing with bright acidity.

25 cases produced.