



2010 “A” Estate Chardonnay

The Vineyards:

The grapes for this bottling come from the Grandma & Grandpa’s blocks of the Ryan Spencer Vineyard (22%), the Lindsay Paige Vineyard (44%) and the Howard Vineyard (34%). The Ryan Spencer and Lindsay Paige vineyards are located in Corralitos, the southern end of the Santa Cruz Mountains Appellation less than 4 miles from the cooling influence of the Monterey Bay. The Howard Vineyard is located in nearby Aptos.

The Vintage:

The yields were minimal due to inconsistent weather during flowering, which led to a great concentration of flavor. The grapes were harvested on October 5, 6 & 7th.

Winemaking:

The grapes were whole cluster pressed directly into French oak barrels for fermentation. Each barrel from that point on was treated individually. Using a variety of cultured and indigenous yeasts the wines were fermented to dryness. The barrels were then topped up and aged on their lees. During the aging process they were routinely stirred and underwent complete malo-lactic fermentation. After 8 months of barrel age, the wines were racked, blended, settled and then bottled by gravity without fining or filtration.

The Wine:

Light straw in color. The intense flavors of pear, apple and white peach lead, followed by a hint of lemon curd. Creamy vanilla and honeyed oak are rounded out by a crisp finish.

Technical Data:

PH	3.59	Production	482 Cases
TA	.75 g/100ml	Release Date	September 2011
Alcohol	13.5 % by vol.	Aging	8 months in French oak (40% new)
Bottle Sizes	750 ml	Suggested Retail	\$20.00

Suggested Food Pairings:

This wine pairs well with fish, shellfish, poultry or serve as an aperitif.