

2008 “A” Estate Chardonnay



The Vineyards:

The grapes from this bottling come from Grandma & Grandpa’s blocks in the Ryan Spencer Vineyard. This Estate vineyard is 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 Vintage:

Yields were a stingy 1.71 tons per acre. The growing season was dry, cool and long producing grapes with concentrated flavors. The grapes were harvested on October 2nd.

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 10 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, this wine layers the flavors of crisp apple, pear and white peach with a hint of lemon leaf. Sweet vanilla and honeyed oak are rounded out by a creamy finish.

Technical Data:

PH	3.62	Production	95 Cases
TA	.65 g/100ml	Release Date	September, 2008
Alcohol	14.2 % by vol.	Aging	10 months in French oak (25% new)
Bottle Sizes	750 ml & 1.5 liter	Suggested Retail	\$22.00

Suggested Food Pairings:

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