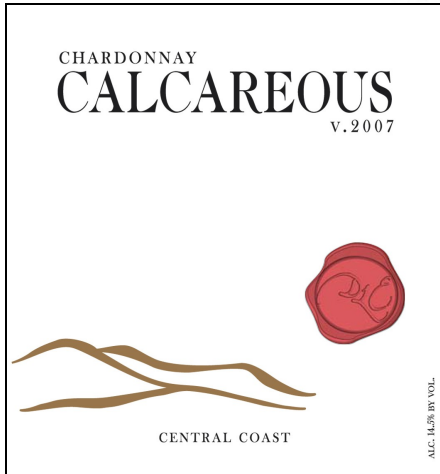


CALCAREOUS

VINEYARD



Variety **Chardonnay**

Vintage: 2007

Appellation: Central Coast

Production: 253 cases

Tasting Notes

This is a fantastic, food friendly chardonnay. A real California lifestyle wine, perfect for al fresco dining or watching the sun set over the pacific rollers. Aromas of melon, both Cantaloupe and Honeydew, give a distinct first impression and continue with a hint of almonds right through the mid palate. Underlying crisp citrine characters framed by subtle fine French oak create a refreshing memorable finish. The wine is perfectly suited for leafy salads, soft cheeses and simple fish dishes.

Growing Season

2007 was certainly a winemaker's year. When it all came together, the vines finally fought their way through the stony ground and produced a balanced crop of prized fruit. Vines that struggle are well known for producing tiny berries with exquisite flavors - especially in arid years such as '07. These vines are much older than their diminutive stature would suggest, demonstrating the titanic struggle needed to take hold. All credit to those with the original vision; it has certainly been worth everybody's patience.

Vineyards

Two classic vineyards are at play in this wine from the neighboring appellations of York Mountain and Paso Robles, hence the Central Coast designation on the label. Calcareous (Paso) Chardonnay gets picked a little earlier but due to the high lime content in the soil produces a wonderfully flinty and mineraly wine. The later ripening York Mountain fruit is much richer. This is believed to be an old Muscat Chardonnay clone which fills out the mid palate and adds layers of complexity. In 2007 the Calcareous fruit really shows through well making it our most lively and refreshing Chardonnay yet.

Winemaker Notes.

It is certainly gratifying to see the unique characters of both components develop under the Calcareous' gentle stewardship. Unencumbered by a heavy hand of oak, the subtleties of soil, clone and dare I say terroir come to the fore. Every precious drop is barrel fermented and lees stirred with only partial malolactic fermentation permitted. This retains much of the natural crisp balancing acidity. Flavors evolve with ten months locked away in barrel. We use mostly subtle 2 and 3 year fine grain French oak to complement the fruit yet not dominate.

Technical Notes

Alcohol: 14.5% Brix: 25.7 pH: 3.27 TA: 7.20/L