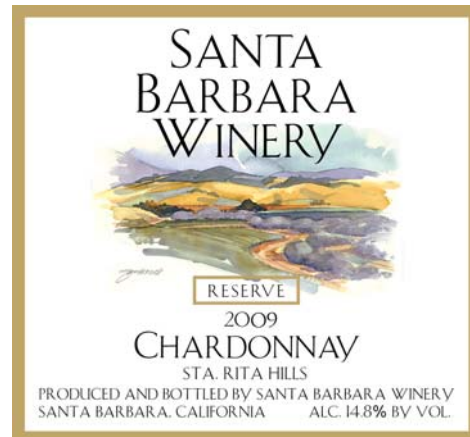


# SANTA BARBARA WINERY

## 2009 Reserve Chardonnay

The Sta. Rita Hills of the western Santa Ynez Valley is an area where local geography influences the climate to create conditions extremely well suited for growing world class Chardonnay.

We give this wine a “reserve” designation because these grapes are harvested from distinct soil types and Chardonnay clones that yield the greatest flavor concentration and fruit intensity.



The resulting wine is full-bodied and richly textured with complexity of flavor further enhanced by barrel fermentation.

2009 was one of those years that Winemaker Bruce McGuire had an embarrassment of riches as a moderate crop yielded excellent fruit quality (small clusters and berries) through most of the Chardonnay blocks from our Lafond Vineyard and our neighbor Hill Top Ranch.

Over half of the fruit used was from 30 year old vines. The fruit intensity and depth of flavor makes this full-bodied style an ideal match with hearty, rich foods like salmon, fresh corn souffle, pork roast, and lobster.

### HARVEST

Date: October 6, 16, 20, 2009  
Vineyard: 80% Lafond, 20% Hilltop  
Sugar: 24.6-25.1° Brix  
Production: 819 cases  
Residual Sugar: Dry  
Suggested Retail 22.00 / 750ml

### WINE

100% barrel fermented French and Hungarian oak, 28% new French oak  
100% malolactic fermentation  
Total Acid: .71  
pH: 3.32  
Alcohol: 14.4%  
Date Bottled: Sept. 20, 2010

**Winemaker's Comments:** 'Moderate crop, ideal growing conditions, great depth and concentration'.

