

SANTA BARBARA WINERY

2008 CHARDONNAY

Winemaker Bruce McGuire was able to travel throughout western Santa Barbara County choosing several vineyards (including Scheid Vineyard up in Monterey County) for this multi-vineyard blend. These vineyards meet Bruce's standards for viticultural practices and growing conditions suitable to make this full-bodied yet eminently approachable Chardonnay.

All the grapes for this wine were pressed as whole clusters and 55% of the wine fermented in stainless steel without undergoing malolactic fermentation. These two steps lend brightness to the fruit intensity that then integrates with the mouth pleasing weight and supple flavors enhanced by barrel fermentation. Our Santa Barbara County Chardonnay is a good all around choice to satisfy a wide variety of foods. With enough structure to age for five to seven years, we think this wine is very enjoyable two years after the vintage year. This is truly a Santa Barbara County blend from warmer Los Alamos to cooler Sta. Rita Hills.

This nicely balanced wine is a great choice for service with roast chicken, sea bass, and pasta. Try with a mixed fruit and nut platter featuring a selection of light to mild semi hard cheeses.

HARVEST

Dates: Sept. 9 to Oct. 21, 2008

Sugar: 23.2^o - 25.1^o Brix

Vineyards: 20% Rancho La Vigna
40% Los Alamos Vnyd
18% Scheid Vineyards
8% Loma Verde Vnyd
7% Kick On Ranch Vnyd
4% Thompson Vnyd
2% Camp 4 Vnyd (Riesling)
1% Hill Top Ranch Vnyd

WINE

Barrels: 45% barrel fermented in a mix of French & Hungarian oak puncheons. Remainder fermented in stainless steel.

Fermentation: 45% Malolactic

Total Acid: .64

pH: 3.34

Alcohol: 13.8%

Suggested Retail Price: \$15.00

Production: 13,800 cases

