

SANTA BARBARA WINERY

2010 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.

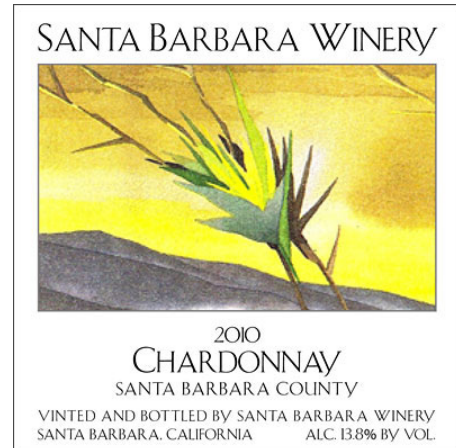
These vineyards meet Bruce's standards for viticultural practices and growing conditions suitable to make this full-bodied yet eminently approachable Chardonnay.

All the grapes for this wine were pressed as whole clusters and 30% 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 six years, we think this wine is most enjoyable three years after the vintage year. This is truly a Santa Barbara County blend from warmer Santa Ynes Valley to the cooler Santa Rita Hills.



HARVEST

Dates: Sept. 26 - Oct. 28

Sugar: 23.4° - 24.5° Brix

Vineyards:

Hill Top (38%)

Sierra Madre (25%)

Scheid (15%)

Thompson (15%)

Lafond (7%)

Production: 14,933 cases

Suggested Retail 15.00 / 750ml

WINE

Barrels: 70% barrel fermented

French & Hungarian oak puncheons. Remainder fermented in stainless steel.

70% Malolactic Fermentation

Total Acid: .76

pH: 3.42

Alcohol: 13.8%



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