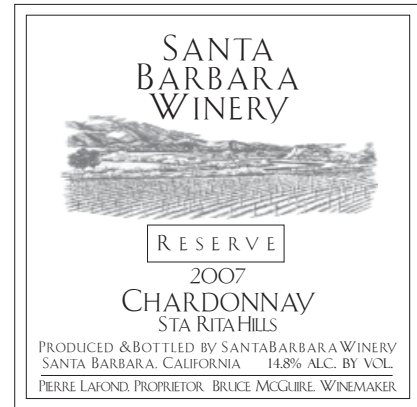


SANTA BARBARA WINERY

2007 RESERVE CHARDONNAY

The Santa Rita Hills of the western Santa Ynez Valley is an area where local geography influences the climate to create conditions unusually 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. Three to five years of bottle aging allows the wine to open up and show off well-integrated flavors.



2007 was one of those years that Winemaker Bruce McGuire had an embarrassment of riches as a smaller than normal crop yielded excellent fruit quality (small clusters and berries) through most of the Chardonnay blocks from our Lafond Vineyard, our neighbor Hill Top Ranch, and the old Sanford and Benedict Vineyard just down Santa Rosa Road. Over half of the fruit used was from vines aged 30 years and older. The fruit intensity and depth of flavor makes this full-bodied style an ideal match with hearty, rich foods like salmon, pork roast, and of course, lobster.

HARVEST

Dates: Various days between Oct. 3rd and Nov. 3rd, 2007

Sugar: 23.8° - 24.9° Brix

Vineyards: 51% Lafond Vineyard
22% Sanford and Benedict Vyd
27% Hill Top Ranch

WINE

Barrels: 64 barrels and puncheons of French and Hungarian origin. 35% new oak.

Fermentation: 100% Malolactic

Total Acid: .69

pH: 3.37

Alcohol: 14.8%

Residual Sugar: Dry

Production: 1,617 Cases

Suggested Retail Price: \$22.00

