



2007 Chardonnay Monterey, “Vineyard Montage”

The Numbers

Varietal(s):	100% Chardonnay
Appellation:	59% Ventana Vineyard, Arroyo Seco (Soledad) 41% Cobblestone Vineyard, Arroyo Seco (Greenfield)
Harvest Date(s):	September 10 and October 10, 2007
Average Brix at Harvest:	25.2
Total Acid/pH /RS:	5.8 g/L, pH 3.45, 0.5% RS
Finished Alcohol:	13.9%
Bottling date(s):	December 9, 2008
Total 9-liter cases:	836
CA suggested retail:	\$23.99

The Vineyards and Winemaking

The ‘Vineyard Montage’ Chardonnay comes from two physically distinct, yet geographically nearby vineyards in the Arroyo Seco appellation; the world famous Ventana Vineyard, located in the stony riverbed, and Cobblestone Vineyard, located on a limestone & decomposed granite escarpment about 3 miles to the south. The cool Ventana vineyard (planted to Clone 4) provides the delicate backbone of the wine, while the Cobblestone vineyard (Clone 809) adds layers tropical fruit flavors and bright acidity.

The fruit was crushed and pressed without addition of SO₂, the juice was then settled for 1 day and racked off the sediment. After racking the tank was inoculated with CY3079 yeast (selected for structure and purity of fruit) which tends to make ‘pretty’ wines, with elegance rather than power. The wine was barreled down at first signs of yeast activity, and cool fermented in our barrel room between 60-65 degrees. Fermentation lasted 10-14 days. The wines were inoculated with *Viniflora Oenos* malolactic bacteria at dryness, and completed 100% malolactic fermentation in the barrel. The lees were stirred bi-monthly at first, then once a monthly for the duration of barrel ageing. The wine was pulled from barrel in September 2008 and bottled in the late Fall. The wine was 100% barrel fermented, with 10% new oak, in a combination of 75% French and 25% Hungarian barrels. The older barrels were all French oak.

The Wine

Golden in color with green highlights, our ‘Vineyard Montage’ Chardonnay shows toasty oak and tropical fruit aromas that are mirrored on the palate. In the mouth, flavors of pear, pineapple, green apple, and citrus do a slow dance with the buttery oak finish.