



2008 CHARDONNAY

SANTA BARBARA COUNTY

VINEYARD SOURCE: 27% RODNEY'S VINEYARD, 23% SCHEID VINEYARD, 18% LOS ALAMOS VINEYARD, 17% LAS HERMANAS VINEYARD, 11% BIEN NACIDO VINEYARD, 2% CAMP FOUR VINEYARD & 2% MORMANN VINEYARD

COMPOSITION: 100% CHARDONNAY

BARREL AGING: 80% BARREL FERMENTED FOR 9 MONTHS IN 30% NEW FRENCH & HUNGARIAN OAK, 20% STAINLESS STEEL FERMENTED & AGED

HARVEST DATE: SEPTEMBER 2008

BRIX: 24 – 25

ALCOHOL: 14.2% ALCOHOL BY VOLUME

P.H.: 3.63

T.A.: .612G/100ML

R.S.: 0.18%

PRODUCTION: 17,496 CASES

COMMENTS:

With its beautiful pale yellow color, this wine looks as good as it tastes. This Chardonnay draws you in with aromas of apple, pineapple and yellow melon in combination with slight honey, white flowers and a touch of oak. Flavors of citrus, pear, apple, honey and lemon are enhanced by a touch of light cream on the palate and finished off with just a hint of oak to add nice structure.

2008 Vintage

93 Points (Editors Choice) – *Wine Enthusiast*

88 Points – *Robert Parker's Wine Advocate*

2007 Vintage

88 Points – *Robert Parker's Wine Advocate*

2006 Vintage

Recommended – *Washington Post*

2005 Vintage

88 Points – *Robert Parker's Wine Advocate*

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