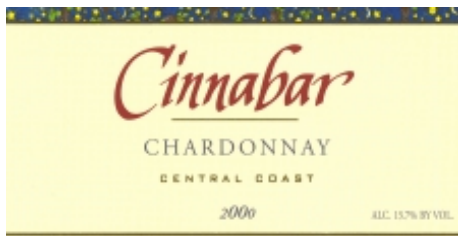


## Tasting Notes

Bright fruit components of pear and apple are garnished with hints of citrus and sweet oak. The fruit is balanced by crisp acids while the mouthfeel is quite smooth. It finishes long and clean with elements of minerals and earth. Serve with white seafood pastas or vegetarian dishes.

—Winemaker George Troquato



## Technical Data

**APPELLATION:**  
Central Coast

**VARIETAL CONTENT:**  
100% chardonnay

**HARVEST DATES:**  
September – October, 2000

**YIELD:**  
2–4 tons per acre

**FERMENTATION:**  
90% in barrel, 80% ML

**AGING:**  
Eight months in French and American oak barrels (20% new)

**FINISHED ALCOHOL:**  
13.7%

**TOTAL ACID/pH:**  
0.65g per 100ml/3.30

**TOTAL PRODUCTION:**  
3,100 cases

**RELEASE DATE:**  
June 1, 2001

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# 2000 Central Coast Chardonnay

## Cinnabar

VINEYARDS & WINERY

## Vineyards

This wine is a blend of chardonnay from three distinguished grape sources: our Santa Cruz Mountains estate vineyards, Bien Nacido Vineyard in Santa Barbara County and Sleepy Hollow Vineyards in Monterey County. Each location boasts the classic growing conditions of warm days and cool nights, and each produces wonderful wine on its own merit. When blended, the finished wine possesses greater complexity and added depth of flavor.

Our estate chardonnay lies just above the fog line at 1,400 feet on the eastern rim of the Santa Cruz Mountains. The sunny, bay-view climate is modified by the cooling effects of the Pacific Ocean and the San Francisco Bay. The cane-pruned vines are dry farmed in clay-loam soils. Scott Henry trellising increases photosynthesis and exposes clusters to wanted sunlight. With a heritage leading back to Corton-Charlemagne, the 17-year-old vines yield less than two tons per acre.

Located in one of the few California coastal valleys open to the coastline, Bien Nacido Vineyard in Santa Maria Valley is guaranteed daily access to cool maritime effects. The renowned property is situated at 400 feet of elevation in well-drained shale-loam soils. Open lyre trellising maximizes photosynthesis and increases cluster exposure. Well into their prime, the 28-years-old vines average 4 tons per acre.

Likened to Burgundy's Côte d' Or, the east-facing Santa Lucia Highlands lie above the Salinas Valley at 400 feet of elevation. Sleepy Hollow's 29-year-old vines are planted on their own roots in sandy-loam soils. The expected warm, dry conditions are interrupted each afternoon by cool Monterey Bay winds. The long growing season starts earlier and ends later than others in California, allowing grapes to develop a greater range of flavors.



Bien Nacido Vineyard in Santa Barbara County

## Vintage

The 2000 growing season followed a winter of mild temperatures and average rainfall. Lingering spring showers and heat spikes in June were challenging but not disastrous. Budbreak and veraison were on time. The fruit slowly ripened through one of the coolest summers in many years. Fall weather was exceptional and a trouble-free harvest produced the largest crop since 1997.