

2007 Santa Cruz Mountains Chardonnay

Family of Santa Cruz Mountains Wines

CINNABAR

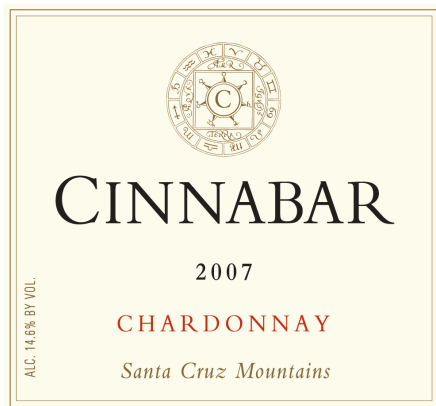
W I N E R Y

· VINTAGE ·

The Santa Cruz Mountains withstood below-average temperatures and precipitation in January and February of 2007. Budbreak and bloom occurred on time while berry set was very successful. Spring and summer followed with cool weather, slowing down the ripening process and slightly delaying veraison. There were heat spikes in July and August, but none significant enough to make up for the unseasonably cool summer. Harvest was delayed a week or two, enabling vines to fully ripen a crop that was slightly below average in size, but abundant in skin color, aroma and flavor.

· TASTING NOTES ·

Like the white wines from the Côte de Beaune, this chardonnay boasts complexity and elegance without the influence of heavy oak. A nose of mandarin orange, apple blossom, pineapple and slate is complemented by a mid-palate of apple, pear, citrus and vanilla cream. The cushy mouthfeel, bright acidity, smooth texture and medium body enhance the expression before finishing with fruit, clove and some toasted oak.



· WINE ANALYSIS ·

VARIETAL CONTENT:
100% chardonnay

FINISHED ALCOHOL:
14.6%

TOTAL ACID:
0.71mg per 100ml

pH:
3.55

TOTAL PRODUCTION:
300 cases

· VINEYARDS ·

Santa Cruz Mountains Appellation

· WINEMAKING ·

- Hand-harvested October 24, 2007 in the cool of the morning
- Whole-cluster pressed at low pressure for suppleness and flavor purity
- 100% barrel fermented to enhance mouthfeel
- 80% malolactic fermentation to soften acidity
- Stirred 2x/mo and aged on the lees for one year in small French oak BBLs to increase flavor development
- 20% new barrels (Allier Forest, Remond and Francois Frères coopers) for subtle oak integration
- Lightly filtered with the most delicate means (cross-flow filtration)