

2007 CHARDONNAY – EDNA RANCH

We select our Chardonnay fruit from the Edna Valley where the Pacific breezes create the perfect environment for this cool climate grape. The fruit was handpicked and loaded into half ton bins during the cool early morning and delivered immediately to the winery. The fruit was whole cluster pressed and then chilled down to 45° F for 24 hours in order to settle out the sediment. Just over half of the juice was then racked to barrels for fermentation, with 45% remaining in stainless steel to preserve the crisp fresh fruit characters. The wine in barrels completed malolactic fermentation in two months while tank fermentation took place at cool temperatures over a three week period. The wine was then aged on lees for four months, with lees stirring taking place twice a week to increase complexity and mouth feel.

TASTING NOTES

Color: Pale yellow

Aroma: Lovely aromas of barrel-imparted spices such as vanilla, coconut and nutmeg unfold into Panettone, citrus and quince.

Taste: This creamy and soft wine focuses on flavors of baked apple, pear and fresh pineapple.

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2010

Store in dark dry place at 55° – 65° F

Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
10.08.07	25.1	Edna Ranch	Chardonnay 100%

Aging: 4 months in 40% new French oak

Bottling date: 03.13.08

Release Date: 04.01.08

Cases produced: 1528

Alcohol: 14.5%

pH: 3.65

Total Acidity: 6.5 g/l

Residual Sugar: 0.54 g/l, dry



HP. Gubler

Matthias Gubler, Winemaker

A crisp and lush Chardonnay with subtle oak influence