

Vineyards

The grapes for this wine were grown in a series of vineyards spanning the Santa Cruz Mountains. Each vineyard is located in a vastly different micro-climate — one enjoys the full sun of the Granite Creek district; one the cooler, slower growing season found in Pleasant Valley; another the fog-protected heights of the historic Jarvis Road highlands and one the maritime climate of the Soquel hills. Likewise, these vineyards are cultured in different arrays — a modified Geneva-double-curtain for one, a spur-pruned bilateral cordon for the majority and a cane-pruned bi-lateral cordon for the coolest. Additionally, these vineyards benefit from different soils and different elevations.

Each vineyard brings its unique assets to this cuvée creating a richly-styled classic Chardonnay — an ultimate expression of the Santa Cruz Mountains.

In the Winery

The grapes were handpicked during mid to late October 2007. Yields were below average, 2.0 tons per acre. Arriving at the winery, we whole-cluster pressed the grapes using a gentle bladder press, chilled the juice for several days to clarify and then racked to 60 gallon French oak barrels and inoculated with various yeast strains. At the end of the alcoholic fermentation, the barrels were topped and seventy percent of the barrels were sent through a malo-lactic fermentation. Aging continued sur lie (on the yeast) for eight months with minimal stirring and following several rigorous tasting sessions, the barrels were selected for the cuvée and blended. The wine was bottled in mid-June of 2008.

Tasting Notes

COLOR: Medium straw-colored

NOSE: Fragrant aromas of mountain pear and ripe apples, combined with vanilla, French oak and light toasty notes remind one of a French Chablis.

MOUTH: The nose of this wine is echoed in the mouth — elegant with generous fruit, and a mineral accent. Given this wine's mountain heritage, it should age gracefully for the next four to six years.

