



2004
CHARDONNAY
Bien Nacido Vineyard
Block U

VINTAGE: 2004
APPELLATION: SANTA MARIA VALLEY
VARIETAL: CHARDONNAY
VINEYARDS: 100% BIEN NACIDO VINEYARD
HARVEST DATE: 10/1/04
BRIX AT HARVEST: 24.5-25.0
ALCOHOL: 14.1%
pH: 3.29
TA: 0.643 g/100ML
CASE PRODUCTION (9 liters): 950 cases
CASE PACK: (6 x 750ml)
RELEASE DATE: 1/01/06
SUGGESTED RETAIL: \$30



SINGLE VINEYARD COLLECTION:

Our efforts are dedicated solely to the expressive growing regions found in the Central Coast of California. This portfolio is comprised of vineyard-designated bottlings derived from sources noted for their exceptional fruit quality. By working closely with the growers, we aspire to produce fruit and ultimately wines that best reflect the terroir of an individual vineyard site. Summerland Winemaker, Etienne Terlinden, takes every care to preserve the integrity of the fruit by employing the finest barrels and minimal intervention throughout the aging process. Through meticulous blending the wines are crafted into reserve category wines and released in limited quantities.

VINEYARDS:

The Bien Nacido Vineyard is often referred to as the coolest appellation in California and noted for its long growing season. Situated on a bench overlooking the Santa Maria River, this proven and celebrated vineyard benefits greatly from a strong marine influence conducive to growing the finest Chardonnay and Pinot Noir fruit in the state. Block U was harvested at 2.4 tons per acre and produced bright expressive fruit with intense flavors and naturally high acidity.

VINIFICATION:

The Chardonnay fruit was gently pressed to tank for cold settling overnight and then racked to barrel. Fermentation and aging took place in François Freres cooperage from primarily Allier and Nevers forests, 1/3 new oak. 100% malolactic fermentation. During barrel aging the lees were stirred every 15 days for the first six months to enhance mouth-feel. The wine spent a period of 11 months in barrel.

WINE MAKER COMMENTS:

The wine has a bright golden hue that hints of the finesse and balance experienced on the palate. Fresh crushed peach and honeysuckle highlight the bouquet followed by flavors of baked apple and Asian pear that leads to a wash of mineral and clean acidity in the finish. A wonderfully balanced wine, fresh and pleasant.
