

Wine Description & Statistics

Santa Barbara County 2005 Chardonnay

Another long, cool growing season saw the first Chardonnay ripen on September 27th, about 10 days later than normal. Good weather after drenching February rains finally gave us a larger crop than the previous four vintages.

The weather also allowed Winemaker Bruce McGuire to spread out the harvest over four weeks into late October; picking each vineyard chosen for this wine at optimal ripeness.

Half of this wine comes from the Santa Rita Hills AVA, a cool climate region where Chardonnay is getting wide acclaim for fruit intensity and structure. The balance of the fruit is chosen from vineyards approved by Bruce for their viticultural practices and growing conditions.

Supple flavors, mouth pleasing weight, and good fruit intensity enhanced by barrel fermentation make this wine a good all around choice to satisfy a wide variety of foods. With enough structure to age for five to seven years, we think this wine is very enjoyable two years after the vintage year.

This nicely balanced wine is a great choice for service with roast chicken, sea bass, and pasta. Try with a mixed fruit and nut platter featuring a selection of light to mild semi hard cheeses.

Suggested retail: 14.00 / 750ml



HARVEST

Dates: Sept. 27 to Oct. 26, 2005

Sugar: 23.00 - 25.20 Brix

Vineyards:

10% Lafond Vineyard

46% Hill Top Ranch

14% Byron Vineyards

10% Schied Vineyards

20% Los Alamos Vineyard

WINE

Barrels: 55% barrel fermented in a mix of French & Hungarian oak puncheons (6% new).

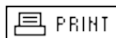
Fermentation: 65% Malolactic

Total Acid: .78

pH: 3.38

Alcohol: 13.7%

Production: 22,000 cases



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