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## WINEMAKER'S NOTES

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### 2008 JOULLIAN CHARDONNAY • MONTEREY

2008 is one of the finest Chardonnay vintages Monterey County has seen in several decades. Roger Rose (Arroyo Seco), and Mission Ranch (Arroyo Seco), plus Vina Monte Nero (Santa Lucia Highlands) emphasize white peach and round texture while SMD (Monterey), River Road and Sleepy Hollow (Santa Lucia Highlands) provide power, backbone and longevity to this supple concentrated and seamless blend.

All but 2 lots are barrel fermented with multiple yeast strains, which are stirred every 2 weeks for 2-4 months, and aged sur lie until bottling. Simultaneous yeast and malolactic fermentations are encouraged to minimize one-dimensional butterscotch flavors and maximize texture while allowing the fruit to shine through. We use only tight-grained French oak barrels coopered from stave wood that is cured for 3 years.

This reduces overt "oakiness" while enhancing fruit, typicity and mouth feel. Two of the most aromatic musts were cold tank fermented to boost freshness and floral aspects of the blend. After a year of bottle age, our 2008 Monterey Chardonnay displays great aromatics, suppleness and length on the palate. Enjoy it today, or age it another 3-5 years in a cool cellar for added aromatics, richness and complexity.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	100%	<i>Chardonnay</i>
<i>Vineyard Sources:</i>	28%	<i>River Road, Santa Lucia Highlands</i>
	24%	<i>Roger Rose, Arroyo Seco</i>
	15 %	<i>SMD, Monterey</i>
	13 %	<i>Mission Ranch, Arroyo Seco</i>
	16%	<i>Vina Monte Nero, Santa Lucia Highlands</i>
	4%	<i>Sleepy Hollow, Santa Lucia Highlands</i>
<i>Appellation/AVA:</i>		<i>Monterey County</i>
<i>Harvest Date:</i>		<i>September 29 - October 30, 2008</i>
<i>Sugar At Harvest:</i>		<i>24.6° Brix</i>
<i>Fermentation:</i>		<i>90% Barrel fermented with multiple strains of Burgundian yeast. 80% Malolactic fermentation. 10% Tank fermented</i>
<i>Barrel Aging:</i>		<i>9 months sur lie in 15% new French oak barrels</i>
<i>Alcohol:</i>		<i>14.1%</i>
<i>Total Acidity/pH:</i>		<i>6.2g/L; 3.57</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>4,241 cases (750ml); 30 cases (1.5L); 18 bottles (5.0L)</i>
<i>Release Date:</i>		<i>August 5, 2010</i>

#### TASTING NOTES:

Brilliant, straw green-gold color. Very floral white peach, lime, citrus blossom and crème brûlée aromatics perfume the nose. An elegant, round lychee, and key lime entry broaden into a fruity, white peach, Fuji apple, and silky mid-palate that seamlessly flows into a citrus, peach and hazelnut finish. Cellar through 2012.

#### FOOD COMPANIONS:

Match our Chardonnay with roast chicken, quail, or Cornish game hen as well as shellfish, salmon, halibut, sole and sea bass...or stir fried spinach with crab and black bean sauce one day, and pasta and cream sauce the next.