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## WINEMAKER'S NOTES

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### 2009 JOULLIAN CHARDONNAY • SLEEPY HOLLOW VINEYARD

Sleepy Hollow is arguably the most famous Chardonnay vineyard in the Monterey appellation. Planted in the early 1970's on the Santa Lucia Highlands bench west of Gonzales, the combination of multiple Chardonnay clones, sandy-gravelly soils, north-easterly exposure and an early California split-canopy trellis system has produced award-winning wines for over two decades.

Our "B" block grapes were hand-harvested October 6th, sorted, lightly pressed, then barrel-fermented with several cultured yeast strains. We stirred the barrels weekly for six months to foster malolactic fermentation and enhanced mouth feel.

The Sirugue and Billon cooperages provided three-year air dried stave wood for our barrels which were custom toasted to compliment Sleepy Hollow's signature Anjou pear aromatics and flavors.

Middle-body, focus, age-ability and palate length justify Sleepy Hollow's lofty reputation. So after enjoying our 2009's youthful European-styled raciness, hold some back for three to five years to experience the elegant richness, length and staying power of wine from this unique vineyard.

#### TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Sleepy Hollow Chardonnay</i>
<i>Appellation/AVA:</i>	<i>Santa Lucia Highlands (Monterey)</i>
<i>Harvest Date:</i>	<i>October 6, 2009</i>
<i>Sugar At Harvest:</i>	<i>24.8° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented, with multiple yeast strains and 100% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>10 months "sur lie" in 20% new French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>7.0 g/L; 3.47</i>
<i>Residual Sugar:</i>	<i>Dry (0.15%)</i>
<i>Total Production:</i>	<i>469 cases: 750 ml</i>
<i>Release Date:</i>	<i>February 25, 2011</i>

#### TASTING NOTES:

Brilliant light straw gold color. Floral lime, green apple and mineral scents are reflected in the palate. The long, crisp, hazelnut and crème brûlée finish is distinctly more Burgundian than Californian. Very classy and refined.

#### FOOD COMPANIONS:

While the wine is young, pair it with grilled or baked salmon, swordfish or seabass. Raw oysters or seafood pasta with cream sauces also work well. After 3-5 years, use sole or sand dabs Meunière, as well as lightly seasoned roast fowl.