



SIERRA MADRE *Vineyard*

2009 CHARDONNAY SIERRA MADRE VINEYARD SANTA MARIA VALLEY

VINEYARD

DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE, SERIES	SANDY-LOAM, GAREY
AVERAGE ELEVATION	370'
VINE SPACING	8' X 5'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	2000
ROOTSTOCK	5C
CLONES	15 (58%), 95 (38%), WENTE (4%)

Situated in one of the Central Coast's most coveted appellations, the Sierra Madre Vineyard lies near the western edge of the Santa Maria Valley in northern Santa Barbara County. The light-textured, well-drained, sandy-loam soils cultivated here nourish the low-yielding vines to set clusters with small berries intense with flavor, color and concentration, all essential qualities for top-level wines.

Arguably California's coolest grape growing region, this coastal valley is equally well-suited to both Chardonnay and Pinot Noir, as cold Pacific air blankets the vineyard as the evening approaches. This natural moderation of heat accumulation slows ripening in the developing grapes, allowing for extended "hang-time" to deliver vibrant fruit character, while retaining crisp, fresh acidity in the resulting wines.

The Sierra Madre Vineyard Chardonnay is owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

HARVEST 2009

DATE	9/24, 10/1/09
TONS	8.27
BRIX	24.6° - 24.8°

The 2009 growing season delivered long hang-time followed by fall heat, the perfect conditions for ripe flavor development, soft natural acidity, and exceptionally balanced wines.

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALO-LACTIC	100%
MONTHS IN OAK	9.5
OAK AGE	35% NEW FRENCH OAK

Following a cool early-morning hand-harvest, the fruit was brought into the winery and gently whole cluster pressed, barrel fermented and aged following traditional Burgundian practices.

WINE

PH	3.36
TA	0.64 G/100 ML
ALCOHOL	14.2%
BOTTLING DATE	9/3/10
CASES PRODUCED	570
RELEASE DATE	9/1/11
ENJOY	DRINK NOW OR HOLD UNTIL 2014-2015

The result of the long 2009 growing season in this ideal coastal locale is a rich wine with considerable texture, superlative natural acidity and loads of fruit. On the nose, fresh tropical fruit aromas are accented by creamy apples and pears with a hint of vanilla. In the mouth, enjoy the essence of Sierra Madre's unique fruit—rich, mouth-filling flavors of crisp citrus fruit with a delicate, balanced finish. Sierra Madre's natural acidity will allow this wine to age gracefully and improve for an exceptionally long period.

Serving suggestions include pan-seared divers' scallops, poached salmon with lemon and butter, and herb-roasted free range chicken.

