



SIERRA MADRE *Vineyard*

2006 CHARDONNAY SIERRA MADRE VINEYARD SANTA MARIA VALLEY

VINEYARD

DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE	SANDY LOAM
SOIL SERIES	GAREY
AVERAGE ELEVATION	370'
VINE SPACING	8' X 5'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	2000
ROOTSTOCK/CLONE	5C/15

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 our 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 each summer afternoon. 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.

This inaugural release of 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 2006

DATE	09/27/06
TONS	2.01
BRIX	25.2

Following a later-than-usual bud-break, the 2006 growing season was characterized by relatively cool conditions during the spring and early summer months. As the season progressed, sunny conditions prevailed, and our fruit achieved optimal maturity during the fall, with cool nights protecting our grapes in their slow march to ripeness. The pick eventually took place on September 27, with lusciously ripe Chardonnay grapes reaching ideal flavor and acid balance.

WINEMAKING

WINEMAKER	KENNETH VOLK STEVE RASMUSSEN
MALO-LACTIC	100%
COOPER	DEMPTOS, FRANÇOIS FRÈRES
MONTHS IN OAK	EIGHT
OAK AGE	100% NEW

Following an early-morning hand harvesting at cool temperatures, the whole-cluster fruit was brought to the winery in small lots. There, it was gently pressed from the skins, with the resulting fresh juice settled overnight to reduce solids. The next day, the juice was racked to 100% new French oak barrels for fermentation and subsequent aging sur lie. In keeping with the Burgundian tradition of lees stirring, or battonage, the winery's innovative OXO stacking system, advocated by winemaker Ken Volk, allowed for rolling the barrels in place to regularly distribute the lees into suspension without having to remove the bungs. This technique minimizes damaging oxygen pick-up and preserves delicate aromatics while moderating the extraction of oak. The resultant wine has considerable richness, and a lovely texture, while it retains fresh, tropical Santa Maria Valley Chardonnay fruit flavors.

WINE

PH	3.4
TA	0.59 G/100 ML
ALCOHOL	14.4%
BOTTLING DATE	5/30/07
CASES PRODUCED	155
RELEASE DATE	2/1/08
DRINK	DRINK NOW TO 2016, WILL PEAK 2012-2014

The 2006 Sierra Madre Vineyard Chardonnay is our first vintage of this fine white varietal. In the glass, the wine bursts with aromas of fresh green apple, vanilla bean, toasty oak, and wet stones. The long hang-time the vintage was afforded is evident – the fully ripened fruit offers up lush, unctuous flavors of pineapple, mango, banana and white peach, and a touch of minerality...the perfect combination of fruit-forward delivery, balanced weight on the palate, and a long, elegant finish. Our stylish Chardonnay will provide excellent drinkability in the short-term, but will continue to develop wonderfully in bottle with additional cellaring at cool temperatures.

