



SIERRA MADRE *Vineyard*

2007 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	95(81%), 15(19%)

HARVEST 2007

DATE	10/1/07
TONS	10
BRIX	26.8°

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALO-LACTIC	100%
MONTHS IN OAK	9
OAK AGE	35% NEW OAK

WINE

PH	3.31
TA	0.64 G/100 ML
ALCOHOL	14.2%
BOTTLING DATE	8/1/08
CASES PRODUCED	599
RELEASE DATE	2/12/09
DRINK	DRINK NOW TO 2017 WILL PEAK 2012-2014

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 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.

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

The 2007 growing season began with a cool, windy spring. Throughout the summer, the vineyard enjoyed many fog-filled mornings followed by warm, sunny afternoons. A dry fall with cool nights allowed the fruit to complete its slow march to ripeness under optimal conditions.

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.

The result of the long 2007 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 tropical fruits like exotic cherimoya, 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, or with herb-roasted free range chicken.

