



SIERRA MADRE *Vineyard*

2008 “BUBBLES” SPARKLING WINE SIERRA MADRE VINEYARD

VINEYARD

VARIETAL	100% CHARDONNAY (BLANC DE BLANCS)
DESIGNATION	ESTATE
APPELLATION	SANTA MARIA VALLEY
SOIL TYPE, SERIES	SANDY LOAM, GAREY
AVERAGE ELEVATION	200'
VINE SPACING	5' X 8'
EXPOSURE	NORTH/SOUTH
YEAR PLANTED	2000
ROOTSTOCK	5C
CLONE	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 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.

HARVEST 2008

DATE	8/23/08
TONS	4
BRIX	18.9°

The grapes were picked on August 23rd at 18.9° brix, and then whole cluster pressed. The juice cold settled for 48 hours before being racked to another stainless steel tank for cold (50-52° F) fermentation. This exercise in patience preserves the fresh and fruity aromatics of the Chardonnay grape.

Just before completing this primary fermentation, the juice was gently moved to neutral French oak barrels to draw a touch of creamy texture from the barrel while finishing fermentation. Here the young wine remained, on its lees, through the summer of 2009, with those lees being stirred every two weeks to add a smooth mouthfeel and yeasty notes to the wine.

In August of 2009, the young wine was filtered and decanted into sparkling wine bottles, a “tirage” of sugar and yeast added and a crown cap applied. This resulted in a secondary fermentation in the bottle with the resulting carbon dioxide trapped in the wine, the traditional “methode champenoise” style, native to Champagne.

Ten months of aging and riddling — the very laborious process of turning the bottles to collect the sediment from the secondary fermentation — led to the Spring of 2010, when the Blanc de Blancs was disgorged by hand, a small amount of “dosage” added, a champagne cork quickly inserted, a wire cage applied, and voila, the inaugural SMV Bubbles!

WINEMAKING

WINEMAKER	NORM YOST
MALO-LACTIC	100%
MONTHS IN OAK	10
OAK AGE	NEUTRAL
MONTHS EN TIRAGE	10

WINE

VARIETAL	CHARDONNAY
PH	3.11
TA	0.94 G/100 ML
ALCOHOL	12.5%
BOTTLING DATE	5/25/09
CASES PRODUCED	25
RELEASE DATE	9/1/10
DRINK	NOW UNTIL 2020

This first SMV sparkling wine is classic in it’s hue — pale, light straw. A bouquet of crisp Gala apples with hints of baking bread and key lime zest rise from the flute via a highly refined mousse of bubbles, inviting that first delightful sip.

Meyer lemon notes, Asian pear, hints of just-ripe pineapple and stony minerality mingle on the palate, with a yin-yang of zesty acidity and creamy texture leading to a refreshing finish that adds subtle macadamia nuttiness to this sophisticated and complex sparkler.

