



2008 "BLOCK 210" 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(100%)

HARVEST 2008

DATE	9/13/08
TONS	2.5
BRIX	24.1°

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALO-LACTIC	100%
MONTHS IN OAK	16 MONTHS IN FRENCH OAK (50% NEW)

WINE

PH	3.25
TA	0.74 g/100ml
ACTUAL ALCOHOL	14.2%
BOTTLING DATE	12/27/09
BARRELS PRODUCED	8 BARRELS
RELEASE DATE	06/10
DRINK	NOW THROUGH 2018

THE VINEYARD SITE

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 nourish the low-yielding vines to set clusters with small berries, intense with flavor, color and concentration, all essential qualities for top-level wines. With its evening sea breezes, the region is arguably California's coolest grape growing region, this coastal valley is perfectly suited to cool climate varieties, including the nine Chardonnay clones grown here. The Sierra Madre Vineyard wines are owner Doug Circle's celebration of the history of this fine vineyard, as well as its unbounded future potential.

THE WEATHER

The 2008 weather was typically cool, with the mean temperature in the 55-65 degree range throughout the growing season. Precipitation was very low, which we supplemented with moderate irrigation. The limited irrigation combined with the cool afternoons and nights ensured the slow and intense flavor development that our customers cherish.

THE WINEMAKING STYLE

Winemaker Steve Rasmussen insists on hand-harvesting and sorting in the cool morning, a scenario ideally suited to Sierra Madre's unique coastal proximity. At the winery, Burgundian techniques were employed throughout the winemaking process. Based on the intriguing results from early barrel sampling, we decided to vinify and bottle the clone 15 on its own. The fruit, with its unique expression of the Sierra Madre personality, comes from "Block 216" on the estate. The French oak ageing imparts a subtly toasty, elegant wood character to the developing wine.

TASTING NOTES & FOOD PAIRING

Bright tropical pineapple notes on the nose, followed by round ripe fruit flavors on the palette with a delicate citrus acidity and hints of vanilla. Rich and lingering, this single block Chardonnay has a beautiful balance of tropical fruit and citrus with a delicate balanced finish that embodies Sierra Madre wine at its best.

Poached salmon, veal sausage or scallops in a cream sauce, and cheese fondue are all lovely pairings for this, our first single clone Chardonnay bottling.

