



2008 ESTATE 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/SO4
CLONES	95(80%); 15(20%)

HARVEST 2008

DATE	9/23/08
TONS	20
BRIX	24.7°

WINEMAKING

WINEMAKER	STEVE RASMUSSEN
MALO-LACTIC	100%
MONTHS IN OAK	14 MONTHS IN FRENCH OAK (35% NEW)

WINE

PH	3.25
TA	0.74 g/100ml
ACTUAL ALCOHOL	13.8%
BOTTLING DATE	12/21/09
BARRELS PRODUCED	50 BARRELS
RELEASE DATE	06/10
DRINK	NOW THROUGH 2016

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 irrigation strategy and 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 and each clone was gently vinified as an individual lot. Aged in French oak barrels, a subtly toasty, elegant wood character was imparted to the developing wine.

TASTING NOTES & FOOD PAIRING

Cherimoya tropical fruit aromas, and hints of vanilla and fresh meringue, are driven by the Dijon clonal selection and the French oak barrel ageing. On the palette, there is mouth-watering, crisp citrus, followed by ripe apple and a Bosc pear finish. This is one of the best examples of a Burgundian style Chardonnay the Central Coast can offer.

A rich shellfish dish, such as steamed fresh lobster with drawn butter is a perfect pairing for this Chardonnay.

