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CHARDONNAY

WINE PROFILE

- . Vintage: 2003
- . Vineyard Sources: Santa Barbara County; Santa Maria Valley AVA
- . Fermentation: Entirely cold fermented in stainless steel
- . Harvest Date: Late September
- . Varietal Composition: 100% Chardonnay

TASTING NOTES:

Chardonnay has been and remains the most widely planted wine grape in Santa Barbara County. It thrives here due to our cool, ocean affected climate which gives a long growing season and thus an excellent chance for the delicate Chardonnay grape to slowly ripen and develop exceptional flavor, aroma and character.

This Chardonnay was hand harvested, gently pressed and slowly cold fermented to dryness without the use of oak or oak barrels. After fermentation it was gently fined with bentonite clay to remove unstable proteins, chilled to remove unstable bi-tartrates (cream of tartar), cold filtered and sterile bottled in the spring of 2004. The effect of these steps in the course of the winemaking process is to capture the purity and the essence of the Chardonnay grape on the day of harvest.

This wine is a bouquet of fresh, ripe tropical fruit including mango, papaya, pineapple and guava. It is lush and full bodied yet balanced by lively, bright acidity giving Oasis Chardonnay a long, delicious finish. Enjoy moderately chilled over the next two years with shellfish, poultry, vegetarian dishes and mild, creamy cheeses. DRG 4/03

TECHNICAL DATA:

Wine pH: 3.40
Wine Acidity: .65
Alcohol: 13.5%
Suggested Retail Price: \$15



THE TASTE OF SANTA BARBARA