

California: Classic Wines of California | 800-692-5780
National: Napa Ridge Marketing Division | 877-265-4050



CHARDONNAY

WINE PROFILE:

Vintage: 2005

Vineyard Sources: Santa Barbara County; 57% Santa Maria Valley AVA, 43% Los Alamos Valley.

Fermentation: Entirely cold fermented and aged in stainless steel

Harvested: mid-September

Varietal Composition: 100% Chardonnay

TASTING NOTES:

The 2005 vintage follows in the footsteps of our multiple Gold Medal winning 2004 Chardonnay and has been made in the same “unoaked” style. Sometimes reminiscent of a bright, crisp, flinty Burgundian Chablis, other times of an ample, tropically fruit endowed Chardonnay of classic Santa Barbara lineage, stripped to its beautifully bare essentials, this is a holistic wine revealingly open to hedonistic pleasure. Ripe apples, pears and pineapples only begin to describe the true fruit-forward complexities which have been captured in the glass. It is indeed a gustatorial snapshot of the ripe grapes themselves on the day of harvest. DRG 9/06

TECHNICAL DATA:

Alcohol: 13.2%

pH: 3.49

Total Acidity: .61

Release Date: October, 2006

UPC#: 6091931457



THE TASTE OF SANTA BARBARA