

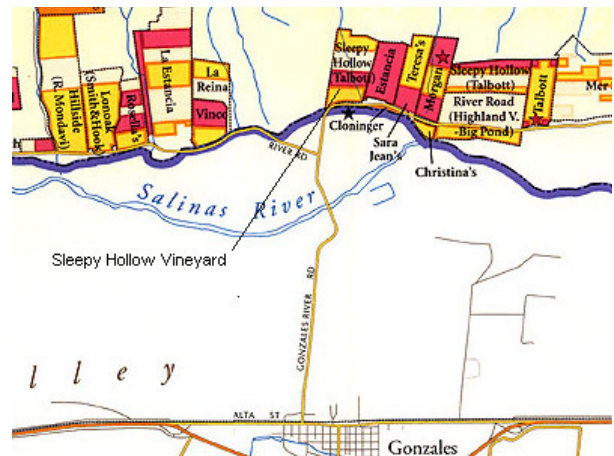
2006 Sleepy Hollow Chardonnay

The Vineyard:

The grapes were sourced from the Sleepy Hollow Vineyard in the northern end of the Santa Lucia Highlands American Viticultural Area (AVA). The Santa Lucia Highlands is a raised bench of land that overlooks the Salinas Valley, due west of the town of Gonzales. It is an interesting viticultural area because of the strong winds that consistently blow in off the Monterey Bay every afternoon, cooling the vineyards and preserving the natural acidity present in the fruit.

The Vintage:

Fruit set was moderate due to the natural thinning effect of late spring rains. The long cool ripening conditions allowed the grapes to retain exceptional acidity.



Winemaking:

The grapes were 100% destemmed, crushed and gently pressed into a tank for cold settling overnight. The next day they were racked into 100% French oak barrels, 40 % of which were new. Each barrel from that point on was treated individually. Using a variety of cultured and indigenous yeasts the wines were fermented to dryness. The barrels were topped up and aged on their lees. During ageing they were routinely stirred and underwent complete malo-lactic fermentation. After 11 months of barrel age, the wines were racked, blended, settled and then bottled without fining or filtration.

The Wine:

Golden straw color, bright fruit aromas of pear and citrus, toasty oak, vanilla, toasted nuts, and a buttery finish. It is rich and ripe with excellent acidity.

Technical Data:

Production: 376 Cases

Release Date: December 1, 2007

Alcohol: 14.5 % by vol. **Ageing:** 10months in French oak (40 % new)

Bottle Size: 750 ml. **Suggested Retail:** \$25.00

Suggested Food Pairings:

This wine pairs well with fish, shellfish, and poultry or as an aperitif.