



### HARVEST

Santa Barbara County experienced a very mild, warm growing season in 2013. The vines budded out early and though the season overall was short on precipitation, some late rains in March helped the soil water profiles. Harvest was early with near perfect conditions for ripening. Overall yields were good and quality was excellent.

### VINEYARDS

The Garey Vineyard lies in the heart of the Santa Maria Valley on a bench above the small town of Garey. The terroir is one of gently rolling slopes with sandy loam soils. The coastal fog influence and the cool afternoon breezes are the perfect climate for Pinot Noir and Chardonnay. The vineyard was planted in 1998 by the Robert Mondavi Winery and is also SIP (sustainability in practice) certified.

### WINEMAKING

Chardonnay clusters were hand-picked into half-ton bins and gently pressed in a tank press. The juice was cold settled for 36 hours, then racked off the lees, inoculated with yeast and immediately transferred to French oak barrels for fermentation. 50% of the barrels were new French oak and 50% were two-year-old French oak barrels. After the primary fermentation was complete, the barrels were topped and moved to a 65 degree cellar to undergo malo-lactic fermentation, during which time they were stirred every 10 days. The wine remained in barrels until fall when it was racked to tank and filtered once before bottling in September.

### TASTING NOTES

Aromas of dried apples, butterscotch and crème brûlée are accented by hints of tropical fruit, white peach and subtle oak. The wine is beautifully balanced with crisp acidity, a rich mid-palate and lingering finish.

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Varietal:	Chardonnay	T.A.:	6.9 g/L
Appellation:	Santa Maria Valley	pH:	3.51
Vineyard:	Garey Vineyard	Alcohol:	14.5%
Harvest:	October 10, 2013	Bottling:	September 27, 2014
Production:	286 cases		