



**TASTING NOTES:**

If by chance you happen to be a member of the “ABC Club” (Anything But Chardonnay), there’s a good chance that you’ve never enjoyed a glass of our Los Carneros Chardonnay. Don’t be too hard on yourself, the industry has only itself to blame. The early ‘90s spawned an over production of chardonnay that lacked acidity and balance and were often soapy, over-oaked and too buttery. Not surprisingly, a vast group of wine drinkers swore that never again would they allow a chardonnay to touch their lips!

Whether it’s because we’re gluttons for punishment or that we merely enjoy a good challenge, there is nothing more satisfying than pouring a taste of our Los Carneros Chardonnay for die hard ABC members. Literally you can watch their expression change from total indifference, to utter amazement and finally to outright satisfaction and enjoyment.

A wonderful bouquet of green apples, orange blossom, ripe peaches and honeysuckle makes for a great first impression. Adding to the pleasure is a rich, silky mouth feel that envelopes and caresses the palate. An essence of white peach, lime, apricots and chirimolla with a dash of spice and toasty oak contribute to its beauty and complexity. A hint of minerality and crisp, lively acidity maintain its sense of harmony and insures a clean, refreshing finish.

**VINEYARD**

Vineyard Manager    Herrera Vineyard Mgmt.  
 Appellation        Los Carneros  
 Vineyard            Tierra Blanca Vineyard  
 Harvest Dates      Sept. - Oct. 2007  
 Harvest Brix        24.6  
 Yield                 2.5 lbs. of fruit per vine

**WINEMAKING**

Winemaker        Rolando Herrera  
 Variety             100% Chardonnay  
 Fermentation      100% indigenous yeasts  
 Malolactic         100%, natural  
 Alcohol             14.5%  
 Aging                10 months  
 Type of Oak        100% French / 40% new

**CASES PRODUCED: 1075 CASES**