



2007 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, the chilled grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2007 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: An elegant Chardonnay with aromas of macadamia, bananas foster and honeydew, complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.24</i>
TOTAL ACIDITY	<i>.74mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>

RELEASE DATE *October 2009*

SUGGESTED RETAIL *120 U.S. dollars*

