



2005 SANTA BARBARA COUNTY CHARDONNAY

WINEMAKER'S COMMENTS

Walking through the Cat Canyon Vineyard in Los Alamos, I knew that 2005 was going to be an outstanding year for Chardonnay. The grapes tasted phenomenal, and while our crop level was up slightly it was in balance with the canopy. The block of Chardonnay that I use spreads over 30 acres, and is situated on a southwest-facing slope. On a clear day you can get a peak of the Pacific Ocean, and the cool maritime breeze gives the wine bright acidity. Fruit from this block is characterized by lemon chiffon, laurel and flinty minerality; Bob "Taz" Steinhauer has pronounced it the "best in the cellar."

The 2005 growing season was ideal, and the fruit was exceptional. My goal is to create a wine that allows the fruit to shine, retains the natural acidity of the grapes, and uses a hint of new oak to spice things up. This Chardonnay boasts a lush nose of citrus, pear and pineapple, with a touch of hazelnut. The wine is creamy, but balanced with a refreshing acidity and lengthy finish.

-- *Natasha Boffman, Winemaker*

TECHNICAL DATA

BLEND:	100% Chardonnay
ALCOHOL:	14.5%
ACIDITY:	0.65 g/100ml
pH:	3.50
HARVEST BRIX:	25
HARVEST DATE:	OCT. 6 – 11, 2005
PRODUCTION:	Limited release of 2026 cases

