

2008 Chardonnay

Santa Cruz Mountains
Peter Martin Ray Vineyard
100 cases produced

Winemakers Notes:

This wine is grown on a historic vineyard, 1900 ft. above Saratoga in the Santa Cruz Mountains. This varietal is the gold of the Santa Cruz Mountains both in its physical appearance and prestige. I love to make this wine, this was my first experience with this vineyard and I am very pleased with the outcome. The mouth-feel is so luscious and fruit balancing with the minerals is quite an amazing combination. I did not filter or fine this wine in order to preserve its flavor. I did not want to lose anything; I figured we should taste the wonders of this wine and not the filter pads! I tried to make this wine as bold as all my other wines both in texture and in explosiveness.

Tasting Notes

Aromas of toasty oak dancing with stone fruits and pear fill your nose. Opulent fruit is at the forefront of the experience, while crisp minerality flows through the core and into the finish as a testament to this great vineyard.

Food Pairings:

Pretty much anything lightly smoked. Chicken, seafood, and even spicy food. Great start to many appetizer dishes. Moves through dinner with salmon, cream sauces, can also play well with light tomato sauces!

Specifics:

14.0 % Alc.
3.5 PH
100% Barrel Fermented
100% Native Malo-Lactic Fermentation
25% New French Allier Oak
11 Months in barrel
Bottled 8-2-09