

EOS ESTATE WINERY CUPA GRANDIS

2008 CHARDONNAY *Paso Robles*

+ WINEMAKER COMMENTS +

2008 was the end of the road for Block 4 at Home Ranch; after more than 20 years of service, the vineyard (planted on its own-roots), had been in decline for some time with uneconomical yields (1.1 tons/acre in 2008), and several general problems that stemmed from drought, disease, and general age-related ailments. Despite the viticultural challenges, the fruit was undeniably of great interest right from the beginning and made for a wine of great concentration, depth, and character. One last, solid contribution from a fruit source that will be greatly missed.

Early morning harvesting, gentle pressing, and traditional fermentation in oak barrels contribute to the richness and flavor complexity of the wine. Full malo-lactic fermentation, coupled with attentive stirring of the lees built a rich mouthfeel and fully integrated secondary aromas of caramel and almond.

+ WINE NOTES +

White gold in the glass. Immediate sweet aroma tones of caramel, nougat, and almond announce a rich, full-bodied Chardonnay. Rich palate feel, with tangerine-peel and white peach fruit character. Vanilla custard creaminess with a cardamom pod spice note. Barrel notes are subtle, but important to the wine, framing and lifting the fruit.

+ FOOD PAIRING RECOMMENDATIONS +

Chanterelle & cream risotto; a perfectly, simply roasted chicken; Lobster bisque with white truffle oil.

+ TECHNICAL NOTES +

VARIETAL COMPOSITION:	100% Chardonnay	BARREL REGIME:	Aged for 14 months in 100% new Louis Latour French oak barrels.
HARVEST DATE:	September 14, 2008		
HARVEST BRIX:	25.4 ^o		
RESIDUAL SUGAR:	Dry (<0.05 g/l)	VINEYARD LOCATION:	100% Paso Robles AVA 100% Home-Ranch Vineyard, Block 4
TOTAL ACIDITY:	6.2g/l		
PH:	3.69		
FINISHED ALCOHOL:	15.5% by volume		



Paso Robles Reserve Estate Wines – Handcrafted Using the World’s Finest Cooperage