



# 2007 EOS ESTATE CUPA GRANDIS CHARDONNAY

PASO ROBLES · ESTATE BOTTLED

## *Winemaker Comments*

The 2007 vintage marked the beginning of a drought. Low rainfall during the winter months allows for the mineral content to build in the soil causing salinity and compaction. For the grapes this can translate to lower cluster weights with increased flavor. With relatively cool temperatures during the summer then a heat spike in late September harvest was about right on time (as if there is such a thing). The 2007 Chardonnays were very aromatic from the beginning filling the whole winery with apples and banana during the fermentation. As this vintage has been bottled we are very pleased with the retention of fruit and acid balance. For the Cupa this means better balance with the tannin structural flavors of the wood. A wine with big rich characters that isn't afraid to show its more gentle side. This is what the epitome of Chardonnay is about.

## *Wine Notes*

**NOSE:** The traditional notes of tropical fruit are amplified by aromas of ripe apple, citrus and guava.

**MOUTH:** The fruit opens onto the palate with rich creamy textures filling the mouth.

**FINISH:** The heavy, creamy textures are balanced with a bright acidity that keeps the fruit elevated for a long finish.

## *Food Pairing Recommendations*

This wine pairs well with crab filled ravioli topped with a heavy cream cheese sauce and fresh herbs.

## *Technical Notes*

VARIETAL .....	100% Chardonnay
HARVEST DATE.....	9/08/2007
HARVEST BRIX.....	23.2°
RESIDUAL SUGAR.....	.04%
TOTAL ACIDITY.....	.59g/100ml
PH .....	3.64
FINISHED ALCOHOL.....	12.5%
BARREL REGIME.....	100% Louis Latour French Barrels
VINEYARD LOCATION: .....	100% Brothers Ranch



PLEASE ENJOY RESPONSIBLY.