



2007 EOS ESTATE RESERVE CHARDONNAY

PASO ROBLES

Winemaker Comments

The 2007 growing season started out with low rainfall during mid-spring. This is the last chance for the Paso Robles area to build up water reserves in the ground for the growing season. This gives the grower an opportunity to manage the growth rate of the vine to balance the load of fruit with the canopy. With an average crop yield and managed canopies bright aromatics and fruit characters developed well with rich dry tannin structures. Another great year on the central coast. The downside is that water must also be managed so that the ground water is not depleted and wells are not dried up.

Wine Notes

NOSE: Aromas of apricots, Bosc pears, lemon grass, popcorn, and hints of toasty oak.

MOUTH: Flavors of caramel apple and guava along with aromatic fruits are lifted to fill the palate with smoky oak.

FINISH: Slight tannin from the oak balances the crisp acidity for a long, clean, fresh finish.

Food Pairing Recommendations

This wine is a great crowd pleaser that can be paired with your family holiday meal of turkey, ham, or roast beef with all the fixings or a summer time fare such as prosciutto topped spinach salad.

Technical Notes

VARIETAL	100% Chardonnay
HARVEST DATE.....	09/08/07
HARVEST BRIX.....	23.1°
RESIDUAL SUGAR.....	0.00%
TOTAL ACIDITY.....	0.44g/100ml
PH	3.53
FINISHED ALCOHOL.....	13.5%
BARREL REGIME.....	Aged for approximately 8 months in 44% one-year-old American oak, 38% new French oak, 9% new American oak, 6% two-year-old French oak, and 3% one-year-old French oak barrels.
VINEYARD LOCATION.....	65% Brothers Ranch, 35% Home Ranch



PLEASE ENJOY RESPONSIBLY.