



2008 EOS ESTATE CHARDONNAY

CENTRAL COAST AVA

Winemaker Comments

In 2008 we had the opportunity to source Chardonnay grown in several high-quality vineyards throughout the Central Coast region. Approximately 65% of the fruit was grown in cool, coastal areas; this brings a great vibrancy to the aromatic expression and retains natural acidity in the wine. Ripe tropical fruit flavors are a hallmark of the old-vine Chardonnay right here in our backyard – the warmer inland Paso Robles AVA. The resulting blend is a good balancing act between these two flavor profiles. A small amount of Pinot Blanc adds aromatic interest and creaminess to the palate.

Cellar technique was employed to showcase the fruit, rather than the hand of the winemaker – nighttime harvested clusters are delivered cold and intact to the press; very gentle Champagne press cycles and natural setting of the juice minimizes bitterness and color extraction; and cold fermentation in stainless steel tanks brings fruit character to the forefront, with no oak influence of any kind.

A very clean malolactic fermentation was conducted in several lots to moderate the naturally high acidity, and we performed *battonage*, (lees stirring,) several times weekly throughout the wine's *elevage* in order to richen the wine's palate and to protect it from oxidation.

Wine Notes

Expressive & aromatic, with citrus blossom & Asian pear. Juicy nectarine & green mango on the palate – a great balance between crisp, food-friendly acidity and a smooth, rich palate texture.

Food Pairing Recommendations

Serve at 55-60F for full aroma and palate expression. This is a superb food wine – should pair well with most light, fresh fare – Grilled Halibut tacos, roast chicken, hummus with garden vegetables, fresh spring rolls, salads.

Technical Notes

VARIETAL	93.1% Chardonnay, 6.9% Pinot Blanc
HARVEST DATE.....	September & October 2008
HARVEST BRIX.....	22.7 – 25.2 Brix
RESIDUAL SUGAR.....	Dry (< 2 g/l)
TITRATABLE ACIDITY.....	6.7 g/l
PH	3.61
FINISHED ALCOHOL.....	13.9%
BARREL REGIME.....	100% Stainless steel fermented and aged – no barrels, no oak of any kind
VINEYARD LOCATION.....	100% Central Coast (35.2% Santa Barbara County, 34.7% Paso Robles AVA, 18.8% Arroyo Grande AVA, 11.3% Edna Valley AVA)



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