



# 2008 EOS ESTATE RESERVE CHARDONNAY

PASO ROBLES AVA

## *Winemaker Comments*

Fruit for this blend was predominantly grown in low-yielding old-vine vineyards along the Union Road corridor, and on the benchlands above the Estrella River, near San Miguel. One site, planted in 1961 on its own roots, is among the oldest Chardonnay plantings still producing in the entire Central Coast.

Early morning harvesting, gentle handling, and traditional fermentation in oak barrels contribute to the richness and flavor complexity of the wine. Lees stirring throughout the 10 months in barrel, along with malolactic fermentation in approximately 50% of the lots, softened the acidity and enhanced the palate weight.

## *Wine Notes*

Green-gold in color. This wine displays white floral and citrus blossom aromatics layered with ripe apricot flavors. Texturally rich & smooth on the palate, with a balanced, flinty acidity. Oak and lees characters are present, playing off one another with sweet crème brûlée and burnt sugar tones.

## *Food Pairing Recommendations*

Pumpkin & Sage ravioli, seared scallops, baked salmon, Dungeness crab

## *Technical Notes*

VARIETAL .....	100% Chardonnay
HARVEST DATE.....	September & October 2008
HARVEST BRIX.....	22.7° - 25.2° Brix
RESIDUAL SUGAR.....	Dry (<0.05 g/l)
TITRATABLE ACIDITY.....	6.0 g/l
PH .....	3.67
FINISHED ALCOHOL.....	14.5%
BARREL REGIME.....	Fermented and aged 10 months sur lees in a blend of French and quality American oak barrels, approximately 40% new
VINEYARD LOCATION.....	100% Paso Robles AVA
	42% Steinbeck Mill Road, 33% Loverboy, 15.8% Home Ranch, 5.5% McCall



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