



## **SEABISCUIT RANCH®**

### **2007 Chardonnay, Mendocino County appellation:**

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In keeping with the five prior year's source, the grapes for this wine came exclusively from a terraced hillside vineyard along Reeves Canyon, part of the original Ridgewood Ranch, Seabiscuit's retirement home. Its gravelly soils and proximity to cooling influence of winds and fog that intrude off the Pacific Ocean make a distinctive style of fruit that defines our Chardonnay. Packed with concentrated fruit flavors, this Chardonnay demonstrates the intensity that results from sustainable natural farming and attentive winemaking techniques.

### **Winemaker's Comments:**

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"The 2007 season was gentle and mild. Winter rainfall was about 25 percent below normal. It caused an early bud-break resulting in a long growing season. Berry size was smaller than normal, translating into very high quality, developing great fruit flavors with good natural acidity, concentration and color. The grapes were harvested by hand, crushed, pressed and transferred directly to oak barrels for primary fermentation. After inoculation for secondary malolactic fermentation, the wine aged on yeast lees in small American oak barrels (medium toast) for eight months. The malolactic fermentation provides a buttery elegance to complement the clean ripe fruit flavors of Mendocino County winegrapes. The wine was filtered and bottled in June 2008."

### **Food Affinities:**

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Seabiscuit Ranch Chardonnay is our limited-release version of a "reserve" style of Chardonnay. Rich complex fruit flavors abound, with an underpinning of pleasant oak aromas, all supported by bright acidity. The wine is styled to be an accompaniment to foods and is flavorful of green apples and pears, with a long-lasting finish. Serve with seafood, poultry or light pasta, or as a complement to cheeses and hors d'oeuvres.

### **Technical Information:**

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Harvested:	October 2, 2007
Average sugar at harvest:	24.3 degrees Brix.
Blend:	100 percent Chardonnay.
Fermentation:	100 percent in small American oak barrels; 36 percent new oak for 2007 vintage.
Alcohol at bottling:	14.2 percent by volume.
Bottling:	June 11, 2008
Production:	935 cases (12x750ml)
Suggested retail price:	\$22.50 bottle