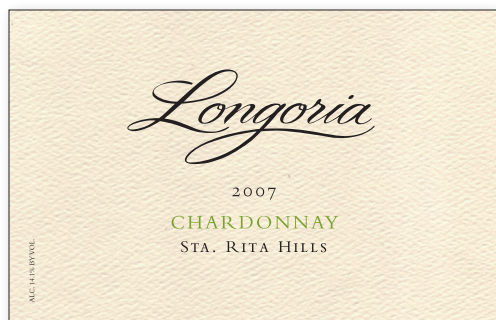


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 CHARDONNAY

Sta. Rita Hills

Once again, the wine made from Rancho Santa Rosa Vineyard grapes comprises the majority of our Santa Rita Hills blend. The balance comes from the Sanford & Benedict Vineyard.

The Rancho Santa Rosa grapes were harvested during the first week of October at fairly ripe sugar levels while the Sanford & Benedict grapes were harvested during the third week of October at moderate sugar levels. Both grape lots were whole cluster pressed, then settled and fermented in French oak barrels. Barrel aging took place in the same barrels for ten months on the original lees, or sediment. This practice adds body and richness to the wine. Approximately 30% of the barrels were new.

The wine has a medium straw color and the aromas are a mixture of spiced apples and honey. The palate is immediately greeted with a rich, viscous texture and weight, followed by flavors of ripe pears and spices. The oak flavors are well integrated. The finish lingers with hints of buttered popcorn. This wine has the intensity of flavor and lush weight of much higher priced Chardonnays, making this a great value.

Enjoy with seafood such as halibut, sea bass and sautéed oysters. Another great pairing would be chicken with lemon risotto.

Rick Longoria, Winemaker
February 1, 2009

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard sources:

Rancho Santa Rosa (70%)

Sanford & Benedict (30%)

Production: 119 cases

Alcohol by volume: 14.1%

pH: 3.43

Titrateable acidity: 0.61 g/100 ml.

Cellaring potential: One to two years

Bottle price: \$28.00