



SEABISCUIT RANCH®

2004 Chardonnay, Mendocino County appellation:

The grapes for this wine came predominantly from a terraced hillside vineyard along the mountainside of Reeves Canyon, part of the original Ridgewood Ranch, Seabiscuit's retirement home. Its gravelly soils and proximity to cooling influence of winds and fog 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 mindful winemaking techniques.

Winemaker's Comments:

"A bit on the cool side, the growing season of 2004 allowed the fruit to mature slowly and develop flavors while retaining a nice acidity. The grapes were harvested by hand, crushed, pressed and transferred directly to oak barrels for primary fermentation. After malolactic fermentation the wine aged on yeast lees in small American oak barrels (medium plus toast) for ten months. The secondary malolactic fermentation provides a buttery elegance to complement the clean ripe fruit flavors of Mendocino County winegrapes. The wine was filtered and bottled in July 2005."

Food Affinities:

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:

Harvested:	September 20, 2004
Average sugar at harvest:	24.1 degrees Brix
Blend:	100 percent Chardonnay
Fermentation:	100 percent in small American oak barrels
Alcohol at bottling:	13.7 percent by volume
Bottling:	July 11, 2005
Production:	540 cases (12x750ml)
Suggested retail price:	\$22.50 bottle