



SEABISCUIT RANCH®

2006 Chardonnay, Mendocino County appellation:

The grapes for this wine came exclusively from terraced hillside vineyards 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 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:

"2006 was an extremely challenging year for grape growing; a year of peaks, valleys, then peaks. Mendocino chardonnay set a heavy crop at pollination, while in Sonoma and Napa Counties berry set was about 20% below normal. Weather was cool, with a short summer heat wave, followed by a "miracle open fall" allowing for excellent flavor development with sugar levels balanced with natural 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 2007."

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:	October 16, 2006
Average sugar at harvest:	24.6 degrees Brix.
Blend:	100 percent Chardonnay.
Fermentation:	100 percent in small American oak barrels; 35 percent new for 2006 vintage.
Alcohol at bottling:	14.2 percent by volume.
Bottling:	July 23, 2007
Production:	702 cases (12x750ml)
Suggested retail price:	\$22.50 bottle