



SEABISCUIT RANCH®

2008 Chardonnay, Mendocino County appellation:

As with the prior six vintages, the grapes for this wine came 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:

"The 2008 season was the most challenging in three decades! Spring frosts significantly froze tender young vine shoots reducing production yields by 20 to 30 percent. This was most severe in northern locales (Mendocino and Sonoma Counties) however also reduced the crop in other North Coast premium grape growing areas. The weather turned warm in early May, allowing for normal flowering and a long growing season. Berry size was smaller than normal, resulting in concentrated fruit flavors with good acidity. The grapes were harvested by hand, crushed, pressed and the must 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 nine 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 late July 2009."

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 mouth-filling flavors and a long-lasting finish. Serve with seafood, poultry or light pasta, or as a complement to cheeses and hors d'oeuvres. Enjoy!

Technical Information:

Harvested:	September 18 and October 6, 2009
Average sugar at harvest:	24.7 degrees Brix.
Blend:	100 percent Chardonnay.
Fermentation:	100 percent in small American oak barrels; 33 percent new oak for 2008 vintage.
Alcohol at bottling:	13.9 percent by volume.
Bottling:	July 29, 2009
Production:	1,003 cases (12x750ml)
Suggested retail price:	\$22.50 bottle