



2009 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 2009 growing season in Mendocino County offered near perfect conditions for producing high quality Chardonnay. The weather was fairly mild all summer with few heat spikes. The weather pushed harvest back to early October that allowed for ample grape hang time for development of full fruit flavors. This is always desirable for optimal aromas, flavors and balance with natural fruit acidity, so long as early rains do not threaten the crop - which did not occur until after our harvest ended. 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 ten 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 August 2010."

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:	October 8 and 9, 2009
Average sugar at harvest:	25.0 degrees Brix.
Blend:	100 percent Chardonnay.
Fermentation:	100 percent in small 'American' Minnesota oak barrels; 35 percent new oak for the 2009 vintage.
Alcohol at bottling:	14.2 percent by volume.
Bottling:	August 25, 2010
Production:	735 cases (12x750ml)
UPC:	0 83663 60501 0