



# MAIN STREET WINERY

## CHARDONNAY

2008

**VINEYARD INFORMATION** Our 525-acre Los Alamos estate vineyard in the heart of Santa Barbara County's sweeping hills is the primary provenance of our 2008 Chardonnay. The coastal influence and unique characteristics of this vineyard yield outstanding fruit full of complexity and flavor.

**WINEMAKING** The 2008 Chardonnay underwent partial malolactic fermentation, allowing the wine to retain crisp varietal characteristics of citrus and apple while imparting a smooth texture to the finished wine. The varietal was aged "sur lie" increasing the wines rich, creamy mouthfeel. The majority of the wine was then introduced to French oak, which contributed caramel notes while the balance was aged in stainless steel, allowing the bright varietal characteristics to fully develop.

**TASTING NOTES** Our 2008 Main Street Winery Chardonnay displays the tropical flavors and great acidity typical of our Los Alamos Vineyard in Santa Barbara County. The silky finish is accented by spice notes.

### TECHNICAL ANALYSIS

• COMPOSITION	100% Chardonnay
• APPELLATION	82% Santa Barbara County 18% Monterey County
• OAK AGING	6 months French oak
• ALCOHOL	13.8%
• TOTAL ACIDITY	0.52g / 100ml
• pH	3.54
• RESIDUAL SUGAR	0.32g / 100ml
• NOTES	

RELEASE DATE June 2009

