

2008 Harvest

The 2008 harvest was accelerated by early dry, hot weather. Typically, our Chardonnay is picked throughout September and October, and this vintage found us about two weeks ahead of schedule. Grapes had a nice hang time throughout the short intervals of hot weather, and in the resulting wines we find the result of this is complex and deep flavors.





2008 BEDROCK CHARDONNAY

Estate Grown and Bottled Santa Maria Valley



Composition

100% Chardonnay

Harvest

Cooperage

100% Stainless Steel

Bottled

March 1, 2009

Acidity

.68 g/100mL

рΗ

3.34

Alcohol

14.2%

Production

308 cases

Winemakers Notes

There are days when you'll crave a crisp, bright white wine that simply satisfies while staying true to its complexity and acidity. As with our previous vintage, our 2008 Chardonnay fits that profile perfectly; this Chablis style wine is fermented completely in stainless steel tanks to preserve favors of pineapple, guava, and grapefruit. You'll love this sipping wine all on its own or with light appetizers such as lemongrass chicken wings or paprika chicken salad, or allow the acidity to cut through as you indulge in a rich, creamy bowl of mac and cheese.