

2004 Dierberg Vineyard Chardonnay

Appellation:	Santa Maria Valley – Santa Barbara County
Vineyard Site:	162 acres (30 of which are Chardonnay) of undulating hills with northern exposures running east-west on the southern flank of the appellation, 16 miles from the coast. Coordinates: 34,52,31 N 120, 19, 35 W
Soil:	Shallow sandy loam underlain with sandstone.
Clone/Rootstock:	Dijon 76 and Wente on Schwartzman
Vineyard blocks:	Blocks 1-B, 1-D, 1-E, 1-F Planted in 1997
Vineyard mgmt.	N/S rows, 8x5 spacing, 1089 vines per acre Vertical shoot positioning, spur pruned, unilateral cordon
Harvest:	Aug. 26, Sept.4 Yield: 1.55TPA
Juice statistics:	25 brix, pH3.2, TA .75
Vinification:	Whole cluster membrane pressed, 30% stainless and 70% barrel fermentation, malolactic in barrel with periodic stirring, 13 months on lees in 40% new French oak with no racking. Bottled 11/19/05
Wine profile:	100% Chardonnay, alcohol 14.4%
Case production:	235
Characteristics:	Our fourth vintage from this vineyard, produced a wine of complexity. On the one hand, there are riper than average flavors owing to the warmth during harvest, yet these components are supported by a coiled spring of firm acidity. The aromas, are of citrus, pear, fig and honey. This wine would pair well with pork loin with mustard seed glaze.