



## LAYER CAKE VIRGIN CHARDONNAY CENTRAL COAST ~ CALIFORNIA, 2009

*“My old grandfather told me the soils in which the vines lived were a layer cake. If properly made, the wine from these vines was like a delicious cake layered with fresh fruit aromas and flavors, creamy textures and rich, always rich. Never pass up a good Layer Cake.” — A. Orlando Tribute, Jayson Woodbridge*

**Winemaker Notes:** Our Virgin Chardonnay is so named because it never comes in contact with any oak. Our fellow wine lovers have expressed our shared interest in getting back to what Chardonnay used to be: Clean, crisp, layered, refreshing fruit, a hint of summer, with none of the overbearing heaviness of oak. If the taste of buttered popcorn is what you crave, you'd do better finding it at the movies than in a bottle of wine.

By taking grapes from excellent vineyards on California's Central Coast, gently pressing them and fermenting them in stainless steel tanks, we produce a wine with the characteristics of some of the greatest white wines including fresh fruit and floral aromas, crisp and refreshing on the palate, plus a long lingering finish. All of this can be achieved best by not mauling the wine with oak contact.

**Vineyard Notes:** Our Monterey vineyards border the Santa Lucia Highlands. Shallow granitic soils lend mineral characters and beautiful citrus blossom aromas to the wine. Cooling winds fill in from Monterey Bay each afternoon, preserving crisp acidity and delicate aromatics.

Our Santa Barbara vineyards are in the steep hills surrounding Los Alamos in a canyon that leads directly to the Pacific Ocean. Sandy soils, bright sunshine and very cool ocean breezes combine to lengthen ripening and extend hang time resulting in the unusual combination of tropical fruit character and great acidity.

**Tasting Notes:** The nose is like walking through a blossoming Meyer lemon orchard, a spring stream running over wet cobblestones in the background, and a hint of lemon meringue pie baking inside the cottage nearby. Fresh and vibrant, the wine builds in body and texture as it sits in your mouth. Kaffir lime, guava, pineapple and a note of flint flow in first, then the light creamy texture of lemon curd fills in the flavor palette. The finish is clean and crisp, lingering enough to make you want another sip...go ahead, we'll make more next year, don't worry.

### Wine Facts:

- 100% Pure Chardonnay
- 100% Central Coast appellation (Monterey and Santa Barbara)
- 100% Stainless Steel fermentation
- Alc. 13.5% by volume

