



2007 CHARDONNAY
Central Coast

BLEND

Chardonnay 100%

VINEYARD

The 2007 Arnold Palmer Chardonnay is composed of one hundred percent chardonnay from Santa Barbara and Monterey County coastal vineyards. The Central Coast region is known for its diverse microclimates, with cool days and foggy nights, an environment where chardonnay grapes thrive. Our fruit from these selected vineyards have vibrant citrus and tropical flavors combined with well balanced acidity.

WINEMAKING

The chardonnay grapes were whole-cluster pressed into stainless steel tanks, allowed to settle overnight, then inoculated with yeast the next morning. Sixty-five percent was aged in French oak barrels for 12 months, while the other thirty-five percent was fermented in stainless steel tanks. To enhance the complexity and texture of the wine thirty percent underwent malolactic fermentation, with the lees being stirred every two weeks.

TASTING NOTES

The 2007 Arnold Palmer Chardonnay has a nose that is intense and zesty, with rich mineral, green apple and grapefruit aromas. A splash of toasty oak and marshmallows precede a lively mix of ripe pear, apple, citrus, and honeydew flavors. Mouthwatering acidity brings a refreshing finish followed by lush soft flavors of toasted brioche.