



2008 CHARDONNAY
Central Coast

BLEND

Chardonnay 100%

VINEYARD

The 2008 Arnold Palmer Chardonnay is composed of fruit from vineyards in Santa Barbara County and Napa Valley. Both regions are known for their diverse microclimates, with cool days and foggy nights, an environment where chardonnay grapes thrive. Our fruit from these selected vineyards has 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 percent was aged in French oak barrels for 12 months, while the remainder 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 2008 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, followed by a lush and refreshing finish with a hint of toasted brioche.