

# VILLA<sup>MT.</sup> EDEN

## 2007 GRAND RESERVE CHARDONNAY BIEN NACIDO VINEYARD

### WINEMAKERS TASTING NOTES

“Inviting aromas of honeydew melon, honeysuckle and minerals lead to flavors of bright tropical fruits, creamy richness and refreshing acidity. This wine blends the typical French minerality with big, California juicy fruit; the result is a Chardonnay that is at once rich and energetic.”

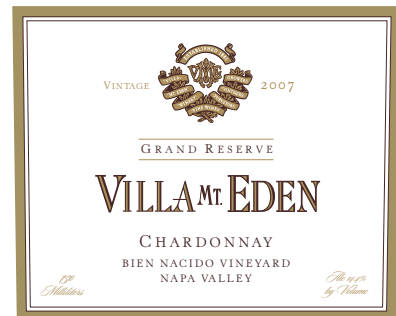
– *Armando De Santiago, Winemaker*

### VINEYARDS

- Bien Nacido Vineyards, located in the Santa Maria Valley in Santa Barbara County, is one of America’s great, “grand cru” vineyards. Its owner, the Miller family, custom-farms each block for those who purchase the grapes; Villa Mt. Eden, one of the largest and oldest buyers of Bien Nacido fruit, has had a successful relationship with the Millers since 1992.
- Most valleys in California’s winegrowing regions run north and south; Santa Maria Valley runs west to east, channeling Pacific Ocean breezes and fog into Bien Nacido in the morning and evening – ideal conditions for cool-climate-loving Chardonnay and Pinot Noir. Because of the chilly conditions, Santa Maria Valley has one of the longest growing seasons in the state – three weeks longer than Napa Carneros, for example -- and Burgundian varieties ripen at a slow, steady pace, and retain their natural acidity.
- 2007 began with a cold, dry winter, which extended vine dormancy into early spring, resulting in a late budbreak. Although the crop at Bien Nacido was 25% to 35% below average – due in large part to vine fatigue from the late-maturing 2006 vintage, which caused fewer and smaller shoots and clusters – we harvested intensely flavored grapes in 2007, with ideal sugar, acid and tannin levels, and great concentration.

### WINEMAKING

- The fruit was hand-picked in the chill of the night, when grapes are at their freshest, and delivered to the winery in a refrigerated truck. The whole clusters were gently pressed, maximizing the intense, ripe flavors yet without over-extraction of tannins from the skins and seeds.
- The juice was partially fermented in stainless steel tanks, then moved to medium-heavy-toast French oak barrels (33% of them new) to complete fermentation. Secondary malolactic fermentation was induced in 85% of the wine, to slightly soften the brisk acidity and add a creamy impression.
- This Chardonnay was aged in barrels for nine months, with regular stirring to keep the wine in contact with the spent yeast cells. Barrel and *sur lie* aging enhances the wine’s mouth-feel and lends delicate spice and cream characters to the aromas and flavors.



### TECHNICAL DATA

<i>Total Acidity</i>	0.67g /100ml
<i>pH</i>	3.32
<i>Alcohol</i>	14.4%
<i>Blend</i>	100% Chardonnay Bien Nacido Vineyard

### FOOD PAIRINGS

- Grilled pork loin
- Roasted chicken
- Corn chowder

