



## 2012 Point Concepción “Caponera” Chardonnay Santa Barbara County

### Tasting Notes:

**Color:** Golden hue.

**Bouquet:** Aromatics of spicy apple, crème brûlée, hints of honey/beeswax and tropical notes.

**Flavor:** Intense, spicy and full bodied. Ripe, aromatic chardonnay, in an opulent style with tropical flavors of pineapple, white peach, apple, and spicy pear. Creamy and mouth-coating with rich body and a long, mouth-watering finish, with plenty of structure and concentration. Ripe fruit flavors and aromas, with seamless and refreshing underlying acidity.

**Pairings:** Ideal for raw oysters, seafood and poultry.

**Alcohol Content:** 14.5%.

**Serving Temperature:** 46-50°F.

**Production:** 6,000 750 ml bottles.

### Vineyard and Vinification Details:

**A 50/50 blend of two North Santa Barbara County vineyards:** Sierra Madre Vineyard, Santa Maria Valley. Dierberg Vineyard, Santa Maria Valley. (Not vineyard designated.)

**Elevation:** 350-400 feet above sea level.

**Trellising:** Guyot.

**Vine Age:** Sierra Madre Vineyard: 40 years old. Dierberg Vineyard: 16 years old.

**Yield/Acre:** 6,000 pounds/acre, 450 gallons/acre.

**Soil:** Sandy Loam with marine sediments and cobbles.

**Viticulture:** Vertical shoot positioned canopy, leaf and shoot thinned manually.

**Vinification:** Dierberg Component fermented in chilled, stainless steel. Sierra Madre Component fermented in previously used French oak barrels with lees stirring of barrel fermented wines during primary fermentation.

**Agging Process:** The Dierberg component underwent elevage in stainless on the lees and was allowed to complete full malolactic fermentation. The Sierra Madre component did not undergo malolactic fermentation. The Sierra Madre component was inoculated for ml but refused due to extremely low pH.