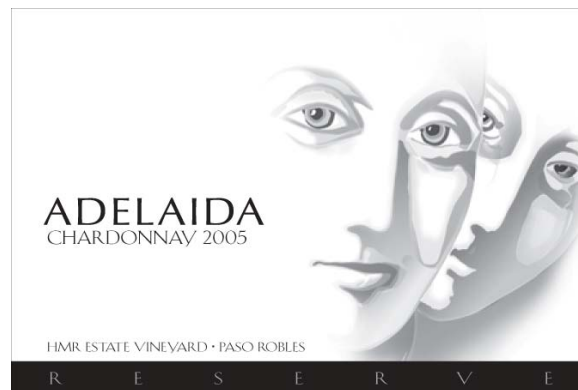


CHARDONNAY RESERVE 2005
HMR Estate Vineyard
HMR Selection, Own-Rooted

This first ever RESERVE white wine is the result of a severe selection of barrels, and therefore the best sites within the property, which express maximum clarity and vineyard personality. Planted in 1973 on the celebrated HMR Estate, only 5 acres of original 30 year old vines remain within this unique hillside microclimate. This westside vineyard receives morning fog and an afternoon Pacific coastal cooling breeze which funnels up through the folds of the Santa Lucia mountain range. The vines struggle for nourishment in the sparse alkalinity of the ever-present chalky limestone soils. All these conditions give rise to characteristic mineral tinged flavors similar to those found in the classic Burgundian terroirs of France's Cote d'Or (the Golden Slope of Burgundy).

Following a late harvest in October which helped push the fruit ripeness to its optimum phenolic development, the small tight berries were whole cluster pressed and then fermented in previously used French oak (4 – 6 year old barrels). A partial malolactic fermentation (50%) evolved naturally in barrel, followed by limited once a week lees stirring for the 8 month term the wine rested in the neutral wood.

Reflecting a bright straw luminescence, the squeaky clean flavors emphasize the classic HMR minerality, but with a graceful, richly textured mouth-feel, followed by hints of crisp winter melon and limestone flint. A long deliberate finish culminates in ethereal essences of aromatic alpine flowers. Controlled power is delivered in this "homage" to French Meursault. This assertive white can be enjoyed now through 2010.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: HMR Estate
Elevation: 1,600 – 1,900 feet
Grade: 15%
Soil: Calcareous Limestone

HARVEST DATE:

October 13th, 2005

VINTAGE DETAILS:

Variety: 100% Chardonnay
Cases: 151 cases produced
Release Date: May 1st, 2007
CA Suggested Retail: \$35

TECHNICAL DATA:

Alcohol: 13.4%
pH: 3.6
TA: 4.6 g/L
Brix: 23°
Yield: 1 ton/acre
Fermentation: barrel fermented with native yeasts

COOPERAGE:

Barrel aged 8 months in 100% French oak (100% neutral).
Bottled unfiltered on July 19th, 2006.