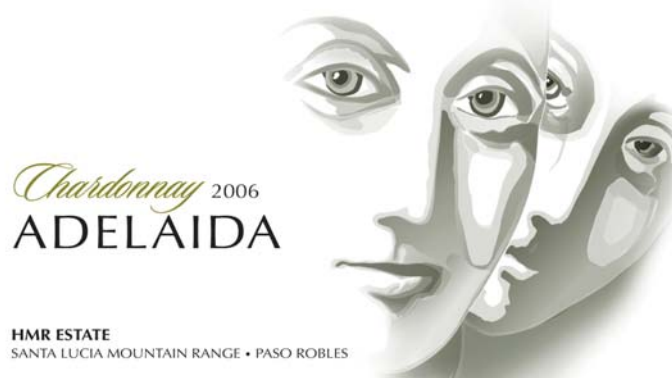


CHARDONNAY 2006
HMR Estate Vineyard

From the cooler microclimate of HMR Estate, located in a subtle depression within the mountainous Paso Robles Westside lies a 7 acre block of 33 year old Chardonnay vines, dating to 1973. Known simply as the HMR Selection, these low yielding vines run east to west in a sheltered site exposed to morning fogs and afternoon Pacific coastal cooling breezes. The defining element of chalky limestone inflected soils offer a rare glimpse of minerality more typical of French Burgundian terroirs.

Harvested on Sept. 12th, incoming fruit was whole cluster pressed and went immediately to neutral 3 year old French barrels where it underwent native yeast fermentation. A brisk green apple backbone was achieved by holding the secondary malo-lactic fermentation to 50%, followed by once a week lees stirring for the greater part of 8 months it remained in oak.

Engaging all senses from the clarity of its light straw gold color to the penetrating edge of its crushed stone minerality, the bright winter melon fruit character and brisk sea spray finish argues to be paired with all things marine and aquatic. Drink now through 2010.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: 100% HMR Estate Vineyard
Elevation: 1,600 feet – 1,900 feet
Grade: 15%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstocks: Own-Rooted
Planted Acres: 7

VINTAGE DETAILS:

Varietal: 100% Chardonnay
Cases: 311 cases produced
Release Date: January 1, 2008
CA Suggested Retail: \$28

HARVEST DATES:

September 12th, 2006

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.3
TA: 7.3 g/L
Brix: 24°
Yield: 1 ton/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 8 months in 100%
French oak (100% neutral).
Bottled: June 19th, 2007