

ACRE

CHARDONNAY



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CHARDONNAY
CENTRAL COAST

•2008•

THE ACRE WINE CO.
100% GRAPE JUICE

ACRE™

CHARDONNAY
CENTRAL COAST 2008

VINEYARDS

Located along California's South Central Coast, Santa Barbara County is a stunningly beautiful wine region responsible for some of the world's finest Chardonnays. Our 2008 Chardonnay comes from two ideally situated vineyards in Los Alamos Valley, in the northern part of the county between Santa Maria Valley and Santa Ynez Valley. Boasting thin, well-drained soils and a temperate daytime climate bracketed by cold nights, the Los Alamos region yields Chardonnay grapes with wonderfully concentrated, balanced fruit flavors.

WINEMAKING

The 2008 vintage in Santa Barbara County was marked by a dry spring and two severe frosts in April and October. As a result, the Chardonnay crop was severely reduced, with the remaining grapes yielding especially intense tropical fruit flavors. To create a perfectly balanced wine, we fermented 50% of the juice in French oak and left that portion in contact with the yeast lees during the aging process to foster a rich, creamy texture. The balance of the blend was fermented slowly in tank, at cool temperatures, to preserve its bright fruit flavors and crisp acidity.

WINEMAKER'S NOTES

This lovely Chardonnay introduces itself with bright tropical fruit aromas of lime, kiwi and lychee fruit, complemented by citrus zest notes and toasted oak tones. On the smooth, mouthfilling palate, the wine's juicy lemon zest and tropical fruit flavors melt into a long, creamy finish.

VARIETALS

100% CHARDONNAY

APPELLATION

100% CENTRAL COAST

GROWING REGIONS

LOS ALAMOS VALLEY,
SANTA BARBARA COUNTY

FERMENTATION

50% FRENCH OAK, 50% TANK;
100% MALOLACTIC

WOOD AGING

4 MONTHS SUR LIE IN FRENCH OAK
WITH FREQUENT LEES STIRRING

ALCOHOL

13.5%

TOTAL ACIDITY

0.62 G/100 ML

PH

3.55

