



# PARAISO

VINEYARDS

## Place

Santa Lucia Highlands — the ideal, new world site for top-flight Pinot Noir and Chardonnay. Paraiso boasts the district's original plantings of both. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow Pinot Noir and Chardonnay of outstanding character and elegance.

to San Francisco



to Los Angeles

THE 2008 EAGLES' PERCH CHARDONNAY is made of fruit grown high up on our mountainous property, overlooked by an ancient oak tree that houses a pair of golden eagles. This is the second vintage of this wine we made entirely from Dijon clones, both 76 and 96. It was harvested and pressed using a "champagne" method to lessen bitterness and increase juice phenolics. We let it settle for 24 hours, then racked to French oak barrels - 40% new, 60% one to three years old. The lees were stirred two times per month for three months, then once per month for two additional months.

This wine was specifically crafted to highlight its complexity in all realms; aroma, flavor and mouthfeel. It is a remarkable and exotic Chardonnay, highlighting apple, pear, citrus, orange blossom and jasmine. It was bottled unfiltered, contributing to a creamy mid-palate and a lingering finish.

*Cheers!*

*David Fleming, Winemaker*

## Statistics

**Appellation:** Santa Lucia Highlands

**Owners/Growers:** Smith Family

**Site:** Blocks 9 and 18

**Clones:** Dijon 76 and 96

**Planted:** 2000

**Elevation:** 500' to 700'

**Soils:** Chualar Loam

**Climate:** Region I, Very Cool

**Oak Aging:** 9 months, Saury and Nadalie  
"Perle Blanche"

**Production:** 338 Cases

**Winemaker:** David Fleming

