



PARAISO

VINEYARDS

Place

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

to San Francisco



to Los Angeles

THE 2007 ESTATE CHARDONNAY is further proof that this vintage is one of our best in fifteen years. Over the years, our Chardonnay vineyard profile has begun shifting towards Dijon clones 76 & 96 resulting in more exotic tropical aromas and flavors.

Maintaining crisp aromatic freshness backed by a creamy texture can be challenging. In order to achieve this balance, 85% of the fermentations were conducted in primarily one and two year French oak cooperage. The other 15% was fermented in stainless steel and purposely not allowed to go through malolactic, to provide a bright, citrus component. The aromas of ripe pear, baked apple pie, and lemon citrus are an added bonus to complement flavors of meringue, vanilla and apple. This Chardonnay is a true Santa Lucia Highlands delight.

Cheers!

David Fleming, Winemaker

Statistics

Appellation: Santa Lucia Highlands
Owners/Growers: Smith Family
Site: Blocks 3, 9, 18
Clones: Dijon 76 and 96, Wenté
Planted: 1973, 2002
Elevation: 400' to 500'
Soils: Chualar Loam, Placentia Sandy Loam
Climate: Region I, Very Cool
Oak Aging: 10 months, Seguin-Moreau and Nadalie
Production: 2,922 Cases
Winemaker: David Fleming

