



## Trincherero Family Chardonnay 2007



### VINEYARD INFORMATION

The fruit for our 2007 Trincherero Family Chardonnay came exclusively from our 525-acre Los Alamos estate vineyard in the rolling costal hills of central Santa Barbara County. The coastal influence on our Santa Barbara vineyard yields premier fruit, full of complexity in flavor.



### WINEMAKING

A majority of our 2007 Chardonnay was aged on oak, adding aromas of vanilla and caramel to the finished wine. The balance of the wine was aged in stainless steel, retaining the crisp varietal characteristics typical of our Chardonnay.



### TASTING NOTES

Our 2007 Family Chardonnay displays the tropical flavors and great acidity typical of our Los Alamos Vineyard in Santa Barbara County. There's a slight spice on the silky smooth finish.



### CHEF NOTES

Many think that Chardonnays must go with cream sauce pastas and lighter dishes, but our Chardonnay can even be paired with dishes that have a touch of heat. Light Asian fare and seafood dishes with a hint of spice also make great accompaniments to our Chardonnay. Our Chef pairs this Chardonnay with Pan-Seared Diver Scallops with Shitake Mushrooms and Fresh Basil.

### WINE INFORMATION

**COMPOSITION:** 100% Chardonnay

**ALCOHOL:** 13.8%

**T.A.:** .52g/100ml

**pH:** 3.52

**RELEASE DATE:** July 2008

