



# PESSAGNO

WINERY

## 2005 Chardonnay

Sleepy Hollow Vineyard  
*Santa Lucia Highlands*

### Harvest Date

*October 20 - 27, 2005*

### Harvest Brix

26.4

### Months in Oak

*Eleven*

### Alcohol

14.9

### pH

3.22

### TA

*6.80 grams/liter*

### Rs

0.32%

### 735 cases bottled

*September 8, 2005*

### Suggested Retail

*\$32.00*

### THE VINEYARD

Sleepy Hollow Vineyard is located at the top of the Santa Lucia Highlands appellation of Monterey County and a stone's throw across the street from our winery. Its proximity to the cool maritime influences of the Monterey Bay and specialized trellising allows the fruit to ripen slowly, producing exceptional wines with high natural acidity. The grapes from this world famous vineyard pose up-front tropical fruit flavors, seductive texture, and excellent aging potential.

### THE VINTAGE

Due to a warmer and wetter winter than usual, both Chardonnay and Pinot Noir were in full budbreak by February 28th, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures with the warmest day only reaching 88 °F; slowing maturation in the vineyard to a snail's pace. Harvest started in late September, and the extended growing season resulted in very high quality fruit due to extended "hang-time" on the vine.

### THE WINEMAKING

Handpicked fruit was barrel fermented in French oak from five separate coopers, the wood coming from the forests of Allier, Voges, and Nevers. Malolactic fermentation was completed in late March of 2006, softening the acidity and creating a round, buttery character. Allowed to barrel age "sur lees" for eleven months, this wine is polished, elegant, and very round on the palate.

### TASTING NOTES

This rich, elegant wine offers deep concentrated layers of apricot, ripe pear, and pineapple, with soft oak flavors and a hint of clove. The creamy, lingering butterscotch finish, coupled with firm natural acidity, will invite you back for continued enjoyment. Pair this wine with grilled shrimp, scallops, or as a stand-alone cocktail.

Steve Pessagno, Winemaker