

PESSAGNO WINERY



2007 CHARDONNAY

LUCIA HIGHLANDS VINEYARD

Santa Lucia Highlands – Estate Bottled

The Vineyard

Lucia Highland Vineyard is located in the northern region of the Santa Lucia Highlands appellation of Monterey County and a stone's throw across the road from our winery. Its proximity to the cool maritime influences of the Monterey Bay allows the fruit to ripen slowly, producing a luscious Chardonnay with intense, up-front tropical fruit flavors and a round, seductive texture.

The Vintage

The 2007 vintage would be most aptly described as the coolest and most even keeled in the past three decades. Temperatures from early May through the middle of August seldom broke the 80 °F mark, delaying veraison and harvest substantially. By late September we experienced two dustings of rain but the stage was already set for the potential of making phenomenal wines. Both Chardonnay and Pinot Noir have now set new quality standards at Pessagno Winery as a result of the Vintage.

The Winemaking

Handpicked fruit was gently pressed and barrel fermented in tight grain French oak from selected coopers. Malolactic fermentation was employed to soften the acidity and created a round, buttery character. Allowed to barrel age "sur lees" for eleven months with frequent stirring, this wine possesses a well-balanced structure and stylish complexity.

Tasting Notes

Our fourth vintage of the Lucia Highlands Vineyard Chardonnay is characteristically rich and elegant, offering deeply concentrated layers of apple, ripe pear, and pineapple, with a hint of caramel from oak aging. The lingering butterscotch finish, coupled with firm natural acidity, will invite you back for continued enjoyment. Pair this wine with grilled chicken, pork, or creamy pasta dishes.

Steve Pessagno, Winemaker

A handwritten signature in black ink that reads "Stephen Pessagno".



Harvest *October 2 & 9, 2007*

Brix *27.1*

Months In Oak *Ten*

Alcohol *14.7*

pH *3.39*

TA *7.13 grams/liter*

Rs *0.21%*

Production *519 cases bottled*

Suggested Retail *November 4, 2008*