

PESSAGNO WINERY



2007 CHARDONNAY

SLEEPY HOLLOW VINEYARD

Santa Lucia Highlands

The Vineyard

Sleepy Hollow Vineyard is one of the oldest Chardonnay vineyards planted in the Santa Lucia Highlands appellation of Monterey County. Specialized trellising allows the fruit to ripen slowly, producing exceptional wines with high natural acidity. Grapes from this world famous vineyard poses up-front tropical fruit flavors, seductive texture, and excellent aging potential.

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 barrel fermented in French oak from five separate coopers, the wood coming from the forests of Allier and Voges. Malolactic fermentation was completed in late April of 2008, softening the acidity and creating a round, buttery character. Allowed to barrel age "sur lees" for twelve months, this wine is polished, elegant, and very round on the palate.

Tasting Notes

Our version of Sleepy Hollow Chardonnay is decidedly elegant, offering 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



Harvest *October 3, 2007*

Brix *26.0*

Months In Oak *Twelve*

Alcohol *14.8*

pH *3.28*

TA *7.2 grams/liter*

Rs *0.35%*

Production *465 cases bottled*

November 7, 2008

Suggested Retail *\$32*