

Barcode

834962000279

PESSAGNO
WINERY



2008 CHARDONNAY

LUCIA HIGHLAND 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

After another dry winter, a mid-spring heat spell caused an early bloom. Cool weather, with some occasional frost, resulted in shatter and uneven fruit set. As a result, cluster and berry size was small and yields were low in most varieties. Warmth didn't return to the Santa Lucia Highlands mountain range until late September with harvest commencing in October.

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 fifth vintage of the Lucia Highlands Vineyard Chardonnay is characteristically rich and elegant, offering butter, praline ice cream, with deeply concentrated layers of apple, ripe pear, and pineapple, and 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



Harvest Date

October 18, 2008

Harvest Brix

26.8

Harvest pH

3.58

Months in Oak

Eleven

Alcohol

14.6%

TA

6.1 grams/liter

Rs

Dry

Bottled November 4, 2008

1,143 cases

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LUCIA HIGHLANDS VINEYARD

Santa Lucia Highlands

AWARDS & ACCOLADES

Silver - Beverage Testing Institute

“Golden yellow color. Reserved aromas of kiwi, baked apple, vanilla, and delicate gingery peppery spice with a very soft light-to-medium body and a crisp tart apple skin, spiced nut, and green pineapple finish. A nice Old world styled chardonnay.”

