



## 2006 "Sleepy Hollow" Chardonnay



Sleepy Hollow is certainly one of the most famous vineyards in the Monterey appellation; some would say that it's one of the most famous Chardonnay Vineyards in California. Planted in the early 1970's on the Santa Lucia Highlands bench west of Gonzales, the combination of Chardonnay clones, sandy-gravelly soils, north-easterly exposure and an early California split-canopy trellis system has produced award-winning wines for over two decades.

I love the acidity and lush, stone-fruit from this area. I also blended 9% Viognier from John Simpson's "Simpson Meadows Vineyard" for tropical aromatic nuances. The synergistic effect of the tropical Viognier with the naturally acidic, lush fruit of the Chardonnay create another solid Chard.

Yellow apple, tropical mango, and apricot lead off backed by nectar, pear and pineapple. The acidity brings balance and helps focus this wine while you still get the weight and full mouth feel while long and lingering. This is due to an 8 month Sur Lees regiment for mouth-feel and weight. This wine was bottled unfiltered/un-fined. I have been using a slight Viognier blend since making Chardonnay for a more tropical kick and it also helps bring the acid up some from the notorious acidic SLH Chardonnays. 8 barrels produced.



### Technical Data

*Acidity:* 0.77

*pH:* 3.60

*Alcohol:* 13.56%

*Appellation:* Santa Lucia Highlands

*Special Designation:* Sleepy Hollow

*Varietal Notes:* 92% Chardonnay, 8% Viognier

*Bottling Date:* December 13, 2007

*Release Date:* October 19, 2008

*Production:* 211 cases

*Fermentation:* Barrel Fermented

*ML Fermentation:* 100%

*Yeast:* D-254 (cultured), X-5 (cultured)

*Fining:* None

*Filtering:* None

*Oak:* 40% New French Oak, 60% Seasoned Oak

*Months in Barrel:* 13 months

