



MAIN STREET WINERY

CHARDONNAY

2010

VINEYARD INFORMATION Our 525-acre Los Alamos estate vineyard in the heart of Santa Barbara County's sweeping hills is the primary provenance of our 2010 Chardonnay. The coastal influence and unique characteristics of this vineyard yield outstanding fruit full of complexity and flavor.

WINEMAKING The 2010 Chardonnay underwent partial malolactic fermentation, allowing the wine to retain crisp varietal characteristics of citrus and gala apple while imparting a smooth texture to the finished wine. The varietal was aged "sur lie" increasing the wines rich, creamy mouthfeel. The majority (90%) of the wine was then introduced to French oak, contributing caramel and vanilla notes, and the balance was aged in stainless steel, allowing the bright varietal characteristics to fully develop.

TASTING NOTES Our 2010 Main Street Winery Chardonnay offers rich tropical fruit aromas with hints of lemon and crisp apple laced around the complex nose. The palate is vibrant and full of pear, melon and apple pie. Finishing silky and creamy, this Chardonnay is accented with spice notes and a clean, delightful finish.

TECHNICAL ANALYSIS

• COMPOSITION	100% Chardonnay
• APPELLATION	87% Santa Barbara County 13% Monterey County
• AGING	French oak
• ALCOHOL	13.7%
• TOTAL ACIDITY	0.53g / 100ml
• pH	3.47
• RESIDUAL SUGAR	0.30g / 100ml
• NOTES	

