



The 2004 vintage was the third year of drought on the Central coast marked by near perfect summer growing conditions that were followed in September by extremely warm conditions. The change in weather was dramatic and unprecedented but at the same time created the opportunity for complete ripeness throughout the vineyard. Timely irrigation and vineyard management was a key to this vintage. Ample fruit maturity was a hallmark of the vintage and resulted in opulent, lush Chardonnays.

Sierra Madre Vineyard, Santa Barbara County. Originally planted to produce dry sparkling Champagne style wines in 1974 the vineyard boasts some of the oldest Chardonnay vines in Santa Barbara County. The combination of clonal selections and the lean, well-drained loam soils are optimally suited for the crisp, clean, expressive style of Chardonnay that is the growing edge of white wine drinking.

100% stainless steel cold-fermented.

Rich and concentrated the 2004 Caponera is naked chardonnay, unmasked and without oak. Green apple, white peach, citrus and hint of pineapple drive the aromatics and flavor. The small clusters and tiny berries resulted in an expressive wine that is food friendly, balanced and bright with minerality and fresh acidity that is refreshing and delicious alone or complimenting food.

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