The 2007 vintage was one of the driest years on record for Santa Barbara County. An extremely windy spring and cool summer followed the dry winter. The early season vagaries of weather were dramatic and unprecedented. A late August and early September heat spike was followed by cooler fall temperatures, allowing for near perfect fruit and harvest conditions in late October.

Classically styled Chardonnay with lush, opulent flavors and very low oak imprint. Fermented entirely in 2-year-old French barrels.

From an exposed, very cool, wind swept, north facing block in Sierra Madre Vineyard, Santa Barbara County. Originally planted to Champagne clones in 1974, but replanted to California's Wente Chardonnay clone when the Champagne clones surrendered to wind and exposure. These well-drained, lean soils are optimally suited for an expressive style of Chardonnay. The tiny clusters were hand harvested and gently pressed whole cluster. (Weekly lees stirring during fermentation.)

As beautiful as it is delicious, this is a visually dramatic wine of golden hue, suggesting ripe flavors and aromatics that are delivered emphatically in the nose and mouth. The nose reveals aromatics of spicy apple, crème brulée and hints of honey/beeswax. The 2007 Caponera did not finish malo-lactic, resulting in big mouth feel and a very clean finish with green apple, white peach and citrus. This is an expressive, food friendly wine that is balanced and bright, with minerality and fresh acidity. Easy drinking, refreshing and delicious alone or complimenting food.

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