



Marching from Monterey to recapture Santa Barbara in 1846, at Rancho Nipomo Colonel Fremont made the error of seizing both the remuda and family pet horses - leaving behind the elderly Caponera (lead mare). Following the soldiers, the rancheros with the Caponera found Fremont camped near Foxen Canyon. Carefully using the breeze and dark December night, the old mare was maneuvered so her scent carried to Fremont's remuda. The exhausted guards could not prevent the stampede that followed the Caponera back to Rancho Nipomo. Only years later did Fremont learn how he had been outwitted by the savvy rancheros and a long forgotten lead mare.

This wine has changed the perception of Chardonnay for many wine drinkers who encountered either over-oaked or bracingly crisp stainless steel chardonnays in the past. We'd like to think that we've skated the fine line with this wine and arrived at Chardonnay's 'sweet spot' where its lush fruit flavors and rich mouth feel meet a balanced acidity and lingering finish. This is achieved through careful vineyard practices allowing for a longer hang time and by the restrained use of oak throughout fermentation and aging.

A visually striking wine with golden hue, suggesting ripe flavors and aromatics, delivered with emphasis in the nose and mouth. The nose reveals aromatics of yellow raspberry, pineapple, plantains and lavish hints of beeswax.

The 2008 Caponera did not finish malolactic, resulting in a very clean dry finish with hints of green apple, white peach and citrus. This expressive, food friendly wine is balanced and bright, with minerality and fresh acidity.

Point Concepción
www.PointConcepcionWines.com
PO Box 3440, Lompoc, CA 93438
805-736-7763