



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 is a classically styled Chardonnay with lush flavors and very low oak imprint. The grapes for this wine were grown at Sierra Madre vineyard in Santa Maria. The block is north facing, exposed, very cool and wind swept. Originally planted to Champagne clones in 1974, (that were used to produce previous vintages of "Caponera",) the original vines were removed and the site replanted to California's Wente Chardonnay clone when the Champagne clones surrendered to virus, wind and exposure.

The well-drained, lean soils are optimally suited for an expressive style of Chardonnay. The tiny clusters were hand harvested and gently pressed whole cluster with the juice separated into two equal lots, and then vinified in two distinctively different styles.

(1) Half of this wine was fermented in refrigerated stainless steel at 48° Fahrenheit with a yeast selected for its ability to maximize varietal character, and to produce and retain fruity esters. After fermenting to dryness during an extremely long, 38 day fermentation, the wine was racked to neutral oak barrels.

(2) The other half of this wine was fermented in previously used French oak barrels with a yeast selection from Burgundy noted for adding leesy texture and richness, specifically to barrel fermented chardonnay. The lees in the barrel fermented portion of this wine were stirred daily during active primary fermentation.

The wines were blended in early 2009 and returned to barrel with the retained yeast solids as fine lees for a short period with no lees stirring.

Visually this wine's golden hue suggests ripe flavors and aromatics, which are delivered emphatically in the nose and mouth. The nose reveals aromatics of spicy apple, crème brûlée, hints of honey/beeswax and even light tropical notes.

This is an expressive, food friendly wine that is balanced and bright, with minerality and fresh acidity.

Caponera is easy drinking, refreshing and delicious alone or complimenting food.

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