



2008 QUPÉ CHARDONNAY “BIEN NACIDO Y BLOCK”

This wine is 100% Chardonnay from the Y Block at Bien Nacido Vineyard in Santa Maria Valley. 2008 marks the first vintage that we've incorporated a new section of Y Block that was planted in 2005. The old Y Block is slowly dying and it's only a matter of time before it reaches a point of diminishing returns and faces its demise. In the new Y Block we've mixed in some Dijon clones 76 and 96 along with the classic clone 5 that was planted in the old Y Block.

As with previous vintages, this wine is from a bunch of different picks. We started picking the Dijon clones in the new section on September 2nd at 22.1° brix with 9.0 acidity and 3.18 pH. We didn't finish until October 14th, when the last pick from the old block came in at 24.8° brix, 6.5 acidity and 3.39 pH... in between we had six more picks at different sugar/acid levels. These multiple picks give us lots of blending options and also combine the minerality and crisp acidity of the earlier picks with the lush fruit of the riper picks.

All of the grapes were whole cluster pressed, the juice chilled and settled overnight, then put into barrel for fermentation, aging, and malo. Aging was on the lees for 9 months in François Frères French oak barrels, about 20% new. I also used some François Frères Hungarian barrels just for fermentation and then consolidated out of those into the French. Then used those "seasoned" Hungarians for syrah.

This is classic Y Block Chard, with aromas ranging from flint, mineral and citrus, to vanilla, mango and pear. 6500 cases were bottled in fulls and halves in March and June 2009.