

Seabiscuit Ranch 2008 Chardonnay



VINEYARDS

The Legendary thoroughbred Seabiscuit was retired to a ranch in Mendocino County's Redwood Valley, where his memory inspires the winemaking endeavors there. Seabiscuit Ranch vineyards are located on a southern portion of the original Ridgewood Ranch. Located just 20 miles from the Mendocino coastline, these small, award-winning vineyards are perched at an altitude of 1,000 feet on steep slopes of the Pacific Coastal Mountain range. The vines are nurtured and harvested entirely by hand according to sustainable growing practices.

DESCRIPTION:

The terraced hillside vineyard with its gravelly soils and proximity to the cooling influence of winds and fog from the Pacific coast creates a distinctive style of fruit that defines this Chardonnay. Rich, complex fruit flavors abound with an underpinning of pleasant oak aroma, all supported by bright acidity.

WINEMAKING:

The grapes were harvested by hand, crushed, pressed and transferred directly to oak barrels for primary fermentation. After inoculation for secondary malolactic fermentation, the wine aged on yeast lees in small American oak barrels (medium toast) for nine months.

PRODUCTION:

1003 cases - 750 ml

HARVEST:

September 18 and October 6 at 24.7 degrees Brix.

AGING:

100 percent in small American oak barrels (33% new)

ANALYSIS

13.9% alcohol by volume

BOTTLED:

July 29, 2009

Arizona Distribution by

Orangewood Wines

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