



This Chardonnay speaks with a voice indicative of the vineyard and vintage. A steely, light gold color foretells of the minerality so typical of the appellation. A swirl produces notes of subtle vanilla and tropical nuances of papaya and key lime flowers. On the palate, a plush yet tangy texture envelops tastes of cherimoya, lime and an austere, stony minerality that is so characteristic of the Huber Vineyard.

The Huber Vineyard is located on the Highway 246 corridor in the northern part of the Sta. Rita Hills appellation in Santa Barbara County, California. Sta. Rita Hills is a small, focused appellation encompassing just 100 square miles. Its cool climate, ocean breezes, coastal fog and diverse soils come together to create the perfect climate for growing exceptional winegrapes. The Huber Vineyard was one of the first planted in this AVA now so well known for Chardonnay and Pinot Noir.

2007 was an extraordinary year for grapes in Santa Barbara County – one of those vintages that come along maybe every ten years. This was especially true in the Huber Vineyard- a cold winter delayed budbreak and semi-drought conditions throughout spring and summer resulted in very small clusters and berries with beautifully concentrated flavors.

Picked about a month later than normal on October 4th, the grapes were whole-cluster pressed and the juice placed into a stainless steel tank to begin fermentation. At about the midpoint of primary (alcoholic) fermentation, the fermenting juice was then gently moved into four once-used French oak barrels. With primary fermentation complete, the wine was cellared on its lees and allowed to undergo a malolactic fermentation, which was neither encouraged nor inhibited. The wine was aged in barrel on its lees for 12 months before being bottled.

As with virtually all Chardonnays from northern Sta. Rita Hills, the wine needed about a year in bottle before it was ready to enjoy, as the acids, fruit flavors, minerality and barrel influences combined.

Dave's recipe suggestion: Diver scallops on a bed of herbed fettuccine.

100 cases produced