



THREE SAINTS

2007

Chardonnay

Santa Maria Valley

2007 THREE SAINTS CHARDONNAY

THE VINEYARD

Our Chardonnay vineyard is situated atop a sandy loam mesa above the South Bank of the Santa Maria River. The ranch features a series of gently rolling hills and soils that are uncharacteristic of the growing area. Small knolls of sand at the eastern end of Block One contribute to freshness and raciness in the wines; while hidden lenses of loamy clay scattered towards the western edge seem to produce wines with more power and structure. We like to think of our vineyard as a little corner of Burgundy in Santa Maria.

Wines from our vineyard—both our own and those from producers who purchase our fruit—show wonderful, brisk acidity and bright citrus layered with rich hazelnut tones. Phenomenal wines for immediate enjoyment with rich seafood dishes and even light meat courses.

THE VINTAGE

Drought-level rainfall and severe winter freezes during the December holidays started the growing season in an atypical fashion. Many young shoots were stunted due to the freezes and only began to show acceptable vigor when we plowed under our “green manure” cover crop consisting of oats, bell beans, vetch and peas in late spring. Conditions during bloom time were ideal, with moderate temperatures and an absence of our normal winds, and completed in less than a week. Meanwhile, set was erratic from shoot to shoot, with some shoots setting as many as three clusters while others set none. In spite of low winter rainfall, weather during the growing season was generally cool and we irrigated very little, only 3 to 5 gallons per vine for the entire season. Veraison was very even and weather during harvest was warm and steady. We harvested a slightly below average crop load at a leisurely pace during the first two weeks of September. Acidities were scintillating and alcohols were moderate. In 2007 we harvested the first fruit from our new “Spring Mountain” clone planting which features a very Muscat-like character. Included in the Three Saints bottling at 3% of the volume, it offers wonderful spice and exotic dragon lily-like notes.

WINEMAKING

The winemaking techniques we employ for our Chardonnays have evolved over the course of the last several vintages and, with the 2007 vintage, have reached a crystallization that we feel best expresses the

fruit from our vineyard and the “house style” that we find most flattering. Fruit is harvested as early as 4 AM—mighty early for all involved—and is pressed as whole clusters upon arrival at the winery (usually within an hour or two of picking). Overnight settling occurs at cellar temperature, the juice is racked off only its thickest lees (essentially the dust that comes in from the vineyard on the fruit), and is sulfured very lightly. Fermentations—native and inoculated, both—begin in tank at warm temperatures, and the fermenting juice is transferred to barrel at approximately one third sugar depletion to finish over the course of 10 to 14 days.

Malolactic fermentation is neither encouraged nor discouraged. In 2007, 23% of the lots included in the Three Saints bottling went through on their own; the remaining lots were sulfured on May 1st, 2008. After bi-weekly lees stirring and a light bentonite and skim milk fining for clarity, the wine was bottled in early March 2009 unfiltered.

THE WINE

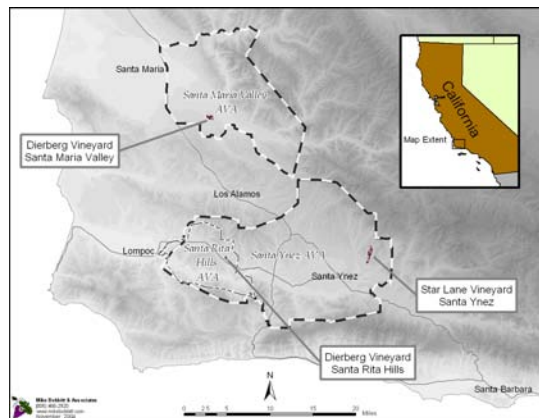
Our Three Saints Chardonnay is characterized by its strong impression of acidity and by a finish that lingers on the palate. Striking papaya, grapefruit, lemon oil and tropical flower aromas are balanced with a creamy hazelnut impression. On the palate the wine is all citrus: lemon rind, lemon curd and lemon blossoms. With its bright but lushly textured mouthfeel, the 2007 Three Saints Chardonnay drinks deliciously now and should evolve for the next two years in bottle.

BY THE NUMBERS

Alcohol: 14.1%

pH: 3.09

Total Acid: 9.9 g/L



THREE SAINTS

P.O. Box 217, Santa Ynez, CA 93460

Phone (805) 736-0757 * Fax (805) 688-0595

www.threesaintsvineyard.com