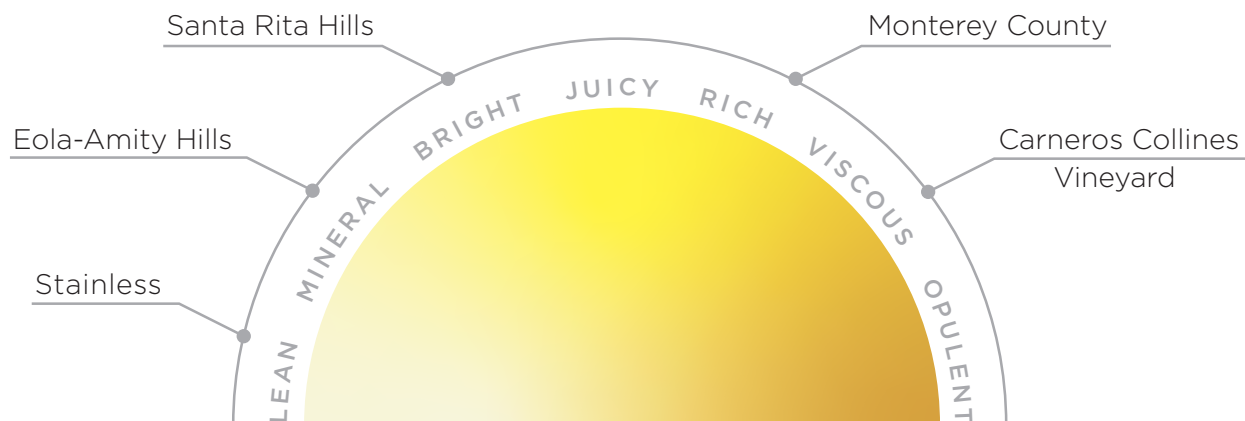


Chardonnay Style Spectrum



	CHAMISAL VINEYARDS Stainless Chardonnay	<i>Archery Summit</i> Eola-Amity Hills Chardonnay	CHAMISAL VINEYARDS Santa Rita Hills Chardonnay	CHAMISAL VINEYARDS Monterey County Chardonnay	PINE RIDGE VINEYARDS Carneros Collines Vineyard Chardonnay
APPELLATION	Central Coast	Eola-Amity Hills, Willamette Valley	Santa Rita Hills, Santa Barbara County	Monterey County	Carneros, Napa Valley
CLIMATE	Cool to moderate climate	Temperate with 40 inches of rainfall. Winds from the Van Duzer Corridor flow through dropping temperatures dramatically in late afternoon	Maritime influence, wind funnels through east-west corridor	Cool with fog rolling in the mornings and windy afternoons	Cool, foggy mornings due to marine influence, temperate daytime temperatures with cool and windy afternoons
SOILS	Diverse with well-drained sedimentary soils on multiple elevation sites	Diverse with marine sedimentary, volcanic basalt, and Ice Age loess	Soils are predominantly sandy loam with ancient seashell deposits	Diverse loam soils that range from shaly, gravelly, and clay loams	Ancient bay sedimentary soils with fluvial topsoil above hard pan clay
CLONES	4, 5, Wente	Dijon 76	76, 96	4, 5, 96	Dijon 75, 95, 96, and 548
WHOLE CLUSTER	Destemmed	Whole Cluster	Whole Cluster	Whole Cluster	Whole Cluster
YEAST	Select yeast strains (non native)	Native yeasts	Native yeasts	Native yeasts	Native yeasts
ML	Some wine goes through partial ML	100%	100%	100%	100%
BATTONAGE/ TIME IN OAK	100% stainless steel with limited stirring	18 months in 30% new French oak with limited stirring	12 months in 30% new French oak with battonage	10 months in 40% new French oak with battonage	12 months in 60% new French oak with battonage
SENSORY	Complex with ripe tropical, orchard, and citrus fruit flavors combined with minerality. Fresh, crisp, and clean finish.	Floral, flint, pistachio, curry leaf aromas lead to bright citrus and stone fruit flavors. Pronounced acidity on the long finish.	Bright, focused, fruit-driven with hints of toasted oak. Orchard and stone fruit purity, finishes clean with fresh minerality.	Full-bodied, apple, pineapple, baked pear, and crème brûlée flavors. Rich, creamy, and buttery.	Richness and acidity. Bright fruit with toasted aromas and flavors. Round and viscous with a long, zesty finish.
SRP	\$18	\$48	\$35	\$24	\$48