



Bright Star

2012
Santa Maria Valley
Chardonnay

Because this wine was grown in California's Santa Maria foothills, where it's always sunny and cool, there is plenty of crisp acidity and freshness in this bottle, so you shouldn't serve it too cold. And always use proper glassware to get the full enjoyment.

The cheese department should be your first stop. Soft goat and sheeps milk cheeses would be top choices here, but it'd be difficult to go wrong. A salad with (thinly) sliced fennel, arugula or kale, some walnuts and currants or dried cherries tossed with extra virgin olive oil and lemon would go nicely. A rustic loaf of bread will round out the ensemble. Or, if something more substantial is needed, roast a chicken and some root vegetables or pair with most any pasta dish made from well chosen ingredients are solid choices.

VITALS

Varietals	Chardonnay 100% (clones 17, 76, 95)
Vineyards	Bien Nacido
Harvest Dates	September 15, October 3 & 12
Yields	1.5 - 1.6 tons / acre 1.25-1.3 lbs/vine
Brix (at harvest)	22.7
Alcohol	13.7%
pH / TA	3.25 - 3.32 / 5.9-6.2
Barrels / Coopers	228L French Oak, 100% seasoned
Barrel Aging	18 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	125 cases
Release	Fall 2014

Ideal temperature: Just above refrigeration temperature

Decanting: Yes, always a good idea if possible (yes, even though it's white wine)

Recommended stemware: large Burgundy or Bordeaux bowl (large though, this one needs room)