



Huber Cellars

**2005 Estate Chardonnay, Barrel Fermented
Sta. Rita Hills**

The Huber Vineyard was one of the first to be planted in what is now known as the Sta. Rita Hills appellation. The combination of sandy loam soils, old vines and the unique nature of the appellation itself provide a near-perfect environment for growing superb Chardonnay. The east to west orientation of Sta. Rita Hills provides a conduit to early morning sea fog, which lies over the vineyard until mid-morning. Bright sunshine and an uncannily predictable ocean breeze follow, allowing the grapes to fully ripen and still retain a lively acidity. Sta. Rita Hills is one of the coolest winegrowing regions in California, and yet because of the southern latitude, has the longest growing season of any appellation. It is an ideal location for world-class Chardonnay.

The 2005 vintage produced grapes of the highest quality and bountiful quantity. The Chardonnay was harvested in October, and delivered to the winery in the early hours of the morning, where winemaker Norm Yost whole cluster pressed the grapes to a stainless steel tank for settling. After being racked off its gross lees and inoculated with yeast to begin fermentation in tank, the wine was placed into French oak barrels, 20% of which were new, to complete fermentation and begin the aging process. While in barrel, the 2005 Chardonnay underwent a partial malolactic fermentation to add a creamy textural component to the wine.

The pale straw color of the 2005 barrel fermented Chardonnay foretells of the elegant nature of this wine. Aromas of honeysuckle and lemon blossom mingle with a hint of seashore minerality that is characteristic of the vineyard and the area. A first sip is rewarded with a silken texture and an abundance of classic flavors; clove, acacia, pear, a hint of citrus and Fuji apples. The notes of minerality are persistent on the palate, interlaced with spice and sweet garden herbs. A beautifully balanced, medium bodied wine with bright acidity and a lingering finish, the wine is a classic and elegant rendition of a Sta. Rita Hills Chardonnay.

The 2005 Chardonnay pairs extremely well with pork or chicken dishes with cream sauces, and with fresh fruit and mild cheeses. It is also delightful on its own as an aperitif! Serve just slightly chilled for maximum enjoyment.

Huber Vineyards & Cellar ♦ Santa Rita Hills
4892 Hapgood Road, Lompoc CA 93436
tel (805) 736-3854 ♦ fax (805) 736-7814 ♦ email info@hubercellars.com
www.hubercellars.com