



Huber

2004 ESTATE CHARDONNAY Santa Rita Hills

The unique characteristics of the Santa Rita Hills appellation result in extraordinary Burgundian wines such as Chardonnay. The transverse nature of the valley, flowing west to east rather than north to south, allows morning sea fog to blanket the vineyard on a daily basis, clearing at mid-morning to give the vines a full afternoon of sunshine. The Huber Vineyard was one of the first to be planted in the Santa Rita Hills appellation, and consistently demonstrates why this is such an excellent site for Chardonnay. The sandy, loam soil of the vineyard adds one more component that causes the wine to speak so much about “place”. The result is a Chardonnay that is an accurate reflection of the varietal’s true character as well as an expression of terroir.

2004 was an extreme vintage. A heat spike in early September caused early ripening and elevated sugar levels. The 15-year old vines at the Huber Vineyard, however, were better able to weather the heat spell and produced concentrated flavors in a carefully managed yield.

The wine is a honeyed color, golden hue with occasional glints of light amber. A minerality that is consistent with the vineyard is evident on the nose, as are aromas of clove and a hint of butterscotch. A first taste reveals notes of lemon-lime, Asian pear and kumquat leading to a reminder of lemon tarts. There is firm acidity in this wine, yet with a roundness on the mid-palate that belies its youth, and suggests tropical flavors developing as the wine ages. A hint of the nearby seashore is evident on the very pleasant finish. The wine is well structured and balanced with a pleasing acidity that makes it delightful and even more enjoyable with food. For maximum enjoyment, this wine should be served at cellar temperature, and not over chilled.

Harvested in September of 2004, the grapes were delivered to the winery early in the day to preserve the cool temperature of the vineyard, and then whole cluster pressed to stainless steel. The wine was racked to 100% French oak barrels, 25% of which were new. A partial malo-lactic fermentation occurred in barrel. The 2004 vintage was bottled in August, 2005. Only 98 cases produced.

Huber Vineyards & Cellar
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