

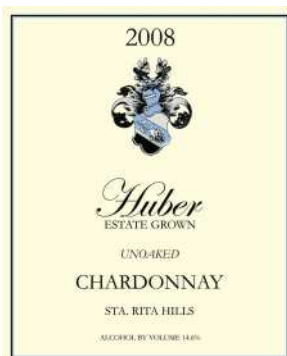


Huber Cellars

2008 Estate Chardonnay
(Unoaked)
Sta. Rita Hills

The Huber vineyard is the third oldest vineyard in what is now the acclaimed Sta. Rita Hills appellation. Planted in 1988, the eleven acres of Chardonnay vines reach deep into the sandy loam soil to consistently deliver crisp and classic, “Chablis style” wines. The transverse west-east nature of the valley, maritime fogs that blanket the vineyard until late morning, afternoon breezes from the nearby Pacific Ocean and the longest growing season in California combine to produce balanced, perfectly ripe clusters.

This elegant and refined Chardonnay is from the 2008 vintage, one fraught with hard frosts at springtime and challenges from nature that resulted in miniscule crops of super concentrated flavors. Those Chardonnay grapes that escaped the frosts were hand harvested and then whole-cluster pressed to cold stainless steel tanks for fermentation. Malolactic fermentation was inhibited to showcase the fruit and the terroir of the Huber Vineyard. They remained sur lie until being bottled in the Spring of 2009.



Unoaked Chardonnays are all about the fruit. If you don't have beautiful, perfect fruit that is the epitome of the varietal, this style is simply not attempted. The 2008 Chardonnay “Unoaked” is both an illustration of the grape and of the 2008 vintage. Concentrated flavors of granny smith apples and Anjou pears on the nose are whisked across the palate with a zippy crispness and lilted acidity. The gravelly, mineral laden note of the vineyard mingles with a subtle tropicality reminiscent of just ripe pineapple and kumquats. Hints of curry spice and lemongrass linger on the finish. Brisk and refreshing, superb with fish!

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