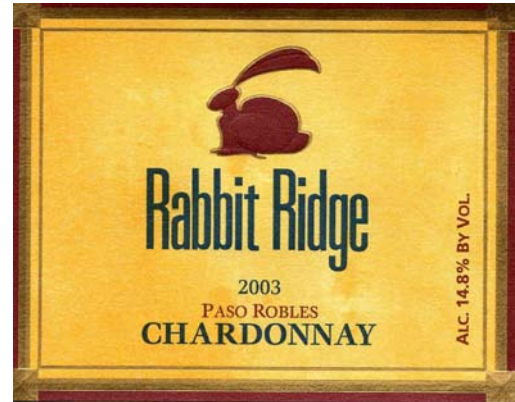


RABBIT RIDGE WINERY AND VINEYARDS

2003 Paso Robles CHARDONNAY



Our Paso Robles Chardonnay is our Premier Chardonnay produced by Rabbit Ridge Winery. We have not produced a Chardonnay since the 2000 Sonoma County Chardonnay; and this is its successor. This Chardonnay is made from grapes grown from two distinct micro climates in Paso Robles to give the wine additional complexity. The first area is on a hillside vineyard over the Estrella area of Paso Robles. The climate at this location is very similar to Alexander Valley in Sonoma County. The second area is from our Live Oak Vineyard. This area is rather cool, and has very calcareous soil, just like Burgundy, France. The vines are cooled by afternoon wind and fog from the ocean and have a similar climate to the Russian River Valley of Sonoma County; but with the distinct advantage of limestone in the soil. The wine is barrel fermented in mostly new Louis Latour and Francois Freres French oak, combined with 100% malolactic fermentation, and is aged "*sur lies*" for approximately 8 months. The grapes were harvested between 24 and 26 brix, immediately pressed without skin contact, then the juice was cooled to 45 degrees. This Chardonnay is very full-bodied, with rich, toasty oak and butterscotch nuances. 3,600 cases produced.

AWARDS & ACCOLADES



WINE ENTHUSIAST
MAGAZINE

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SAN FRANCISCO CHRONICLE **Chardonnay**
WINE COMPETITION

2006 Bronze Medal - Up to \$13.99

2005 Bronze Medal - \$14.00 to \$19.99

**Bronze Medal, California Mid-State Fair
Competition, July 2004**

<http://www.rabbitridgewinery.com>