



CARMEL ROAD

2007 CHARDONNAY

"LIBERATED"

Carmel Road Winery is located in the heart of Monterey County where the air is crisp and the tempo is relaxed and measured. Most mornings our vineyards are shrouded in fog. Most afternoons a brisk Pacific Ocean wind blows southward along the ridge tops and benchlands of the Salinas Valley delivering fresh, cool maritime air. For years our region was considered too cold and windy to grow world-class grapes. Today, Monterey boasts some of the most highly-acclaimed AVAs in all of California.

OUR VINEYARDS

The wines of Carmel Road come from a remarkable group of vineyards set along the eastern and western foothills of the Salinas Valley. "Liberated" Chardonnay is sourced entirely from grapes grown on the Clark Ranch in the Arroyo Seco AVA. Located in the afternoon shadows of the Santa Lucia range, this gently-sloping bench, carved over eons by the Salinas River, offers protection from the strong winds that whip through the valley each day.

WINEMAKING

Our Chardonnays are known for their rich flavors, firm acidity and brilliant varietal flavors. But it is the pronounced minerality that sets them apart from their peers throughout the Golden State. The 2007 "Liberated" Chardonnay has flavors of acacia tree blossom, perennial flowers and herbs, underlined with citrus and minerality. It has firm acidity and a clean, fruity finish.

TECHNICAL DATA

COMPOSITION:	100% CHARDONNAY
VINEYARD SOURCE:	CLARK RANCH VINEYARD
APPELLATION:	ARROYO SECO
CLONES:	6, 809, SM4
BARREL AGING:	NONE
ALCOHOL:	14.0%
PH:	3.63
TOTAL ACIDITY:	0.66 G/100ML
BOTTLING DATE:	JULY 2008
RELEASE DATE:	JUNE 2009