



CARMEL ROAD

2008 CHARDONNAY

MONTEREY

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 that lie within the Salinas Valley of Monterey County. On the western side, the alluvial plain stretches from the mouth of Monterey Bay southward along the eastern-facing benchland fans in the rain shadow of the Santa Lucia range down to the entrance of the Arroyo Seco Canyon. The eastern side of the valley sits on the foothills of the Gabilan Range, and constitutes a series of west-facing alluvial hillsides. The foothills here receive more afternoon sunshine, which promotes a riper fruit profile.

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. Our 2008 Monterey Chardonnay is rich, bold and beautifully balanced. It possesses an intriguing combination of grapefruit, pear and vanilla imparted by traditional barrel fermentation. The flavors are luscious, fruit forward and distinctly mineral thanks to our unique inner-coastal soils. As with all of our wines, the finish is crisp, structured and long.

TECHNICAL DATA

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| COMPOSITION: | 100% CHARDONNAY |
| VINEYARD SOURCE: | CLARK, PORTER, JENSEN, VALLEY VIEW & PUENTE DEL MONTE |
| APPELLATION: | MONTEREY COUNTY |
| CLONES: | 4, 6, 15, 17, 39, 76, 96, RUED |
| BARREL AGING: | 6 MONTHS IN 61% FRENCH OAK (18% NEW), AND 11% AMERICAN OAK (2% NEW) |
| ALCOHOL: | 14.0% |
| PH: | 3.60 |
| TOTAL ACIDITY: | 0.62 G/100ML |
| BOTTLING DATE: | SEPTEMBER 2009 |
| RELEASE DATE: | OCTOBER 2009 |