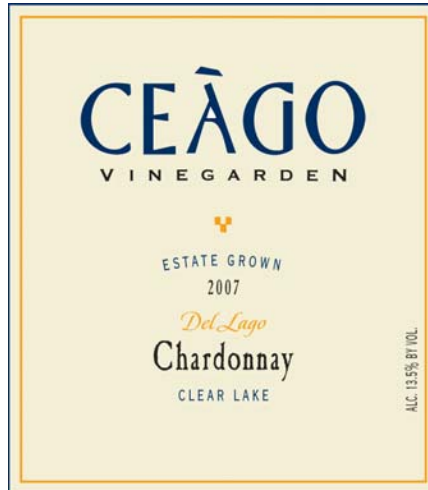


Ceago 2007 “Del Lago” Chardonnay



Grape Source:

100% estate grown and hand harvested from our certified Biodynamic® vinegarden in Lake County, California. Harvested from September 2nd, 2007 at 22.8 brix

Cooperage:

100% stainless steel fermentation.

Technical Data:

Clear Lake AVA

13.5% Alcohol by volume

0.02% RS

0.61 TA

3.4 pH

1,300 cases produced

Certified Biodynamic® by Demeter®

Growing Season:

The 2007 growing season started off with a good sunny spring that followed though into the summer. Harvest started in mid August and gave a light crop which accelerated the ripening, however, quality and concentration stayed strong making the wines exceptional.

Vinification:

The grapes were whole cluster pressed in our tank press in an atmosphere excluding oxygen. The must was clarified with low levels of turbidity and settled at low temperatures. Once the wine was clear and free of solids, fermentation began and proceeded over a three week period, then stayed on lees contact for 4 months. We produce a slight frisanse in this wine that preserves freshness and allows us to maintain SO2 levels below 100 ppm.

Winemaker Notes:

Our 2007 Chardonnay has rich aromas of lemon thyme, citrus flowers and green apple. It has a light creamy finish with long-lasting flavors and balanced acidity. This wine pairs well with salads, seafood and pastas prepared on the lighter side.