

FOUR VINES



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NAKED
CHARDONNAY
2010 SANTA BARBARA

2010 Santa Barbara County Naked® Chardonnay

Winemaker's Comments:

Step away from the barrel! This Chardonnay was fermented in 100% stainless steel and has not seen any oak, nor does it want to. Fruit is harvested from three south facing hilltop vineyards in the Cat Canyon in Northern Santa Barbara: Los Alamos, Loma Verde and El Camino. The clusters were hand sorted and gently whole cluster pressed and fermented in 100% stainless steel tanks and left on the lees as long as possible. The wine was NOT put through malolactic fermentation, in order to maintain the natural acid balance. As a result, the nose is bright with white peach, minerality, creamy meringue, citrus and vanilla wafers. On the palate, crisp and refreshing with hints of lime sorbet and mineral followed by a long soft finish. Pure, bright, beautiful, unclothed, unhindered. Naked® is made to go with food instead of competing with it, like those buttered lumberyards masquerading as Chardonnay. Eat oysters and drink Naked® often!! Share with a friend...

Christian Tietje
Winemaker, ZinBitch

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Vintage Information

Varietal: CHARDONNAY

Appellation: SANTA BARBARA

Alcohol: 13.9%

pH: 3.42

Total Acid: 0.74

Cases Produced: 50,000