

**Appellation:**  
MONTEREY

**Vineyards:**  
CHULA VIÑA VINEYARD

**Blend**  
100% CHARDONNAY

**Winemaking**  
UNFINED, UNFILTERED

**Aging**  
10 MONTHS IN FRENCH  
OAK BARRELS, 12% NEW

**Alcohol**  
13.4%

**Bottled**  
AUGUST, 2008

**Production**  
168 CASES

**Winemaker:**  
ANNETTE HOFF

**Suggested Retail Price:**  
\$33

*Cima Collina Winery*  
Marina, Monterey County, California  
831 / 384-7806  
[www.cimacollina.com](http://www.cimacollina.com)

~  
*Tasting Bar*  
San Carlos, between Ocean & 7th  
Carmel by the Sea, California  
831 / 620-0645  
Thursday through Monday, 11 to 6

*Cima Collina*

2007  
CHULA VIÑA VINEYARD  
**CHARDONNAY**  
*Monterey County*

The Chula Viña Vineyard is located on a protected bench in the eastern hills overlooking the Salinas Valley. While the cooling fog keeps Chula Viña from ripening too quickly, its protected location assures the strong ocean-influenced winds do not stunt the vines progress. In combination with the warm afternoon sun, these factors provide a setting for the growth of stunning fruit.

The 2007 vintage was one of the very best in recent memory in California. The weather was relatively dry throughout the year which produced small, well-formed clusters, and the weather was the best one could hope for – not too hot, not too cold – and produced high-quality wine grapes with which to work.

The wine was aged in barrel, sur-lies, for 10 months and was produced and bottled without any fining or filtration. This minimalist approach keeps the wine in its natural state, allowing the fruit flavors to shine through and express an irrepressible complexity and delicacy.

This wine is a pure varietal expression of Chardonnay with flavors of ripe apple, lemon, melon and a distinct minerality. Notes of toasted oak and cedar round out the wine. The firm acidity of this Chardonnay creates a structure that gives it a refreshing profile that pairs well with a variety of foods including seafood, chicken, or hors d'oeuvres.

## Chula Viña

Located approximately 7 miles east of Highway 101 in Chualar Canyon

Site is southwest-facing, approx. 500 foot elevation in the foothills of the Gavilans; sunny and warm, breezy, but protected from Salinas Valley winds

Dry, decomposed granite soil

Aged in barrel and sur-lies for 10 months

Produced and bottled without any fining or filtering and was not cold stabilized

