

**Appellation:**  
MONTEREY

**Vineyard:**  
COAST VIEW VINEYARD

**Blend**  
100% DIJON CLONE 96  
CHARDONNAY

**Winemaking**  
UNFINED, UNFILTERED

**Aging**  
9 MONTHS IN FRENCH  
OAK BARRELS, 20% NEW

**Alcohol**  
14.4%

**Bottled**  
AUGUST 4, 2009

**Production**  
327 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)

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

*Cima Collina*

2008  
**COAST VIEW VINEYARD**  
**CHARDONNAY**  
**Monterey County**

The Coast View Vineyard is located in a remote area on top of the Gavilan Mountains, just above Chualar Canyon, on the eastern edge of the Salinas Valley, at the dramatic elevation of 2400 feet. It is planted in very well-draining decomposed granite and is carefully, and organically.

The 2008 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, and produced high-quality wine grapes with which to work. The whole grape clusters were loaded into our small presses by hand and pressed gently, yielding clean juice that then fermented in barrel.

The wine was aged in barrel, sur-lies, for nine months and was produced and bottled without any fining or filtration and experienced only a partial malolactic fermentation. 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 apple cider and poached pear with distinct notes of toasted oak and nutmeg. This Chardonnay is enjoyable on its own but also pairs well with a variety of foods including appetizers, seafood and poultry.