

2010 CHARDONNAY

SIERRA MADRE VINEAYRD, SANTA MARIA VALLEY



HIGHFLYER

At Highflyer, we work with small, family-owned, benchmark vineyards throughout California where terroir and variety are in perfect alignment. We harvest fruit from the Santa Lucia Highlands, Santa Maria Valley, Bennett Valley, Santa Ynez and Napa Valley to produce wines that are thought provoking, as well as varietally and regionally accurate. Our name references our winemaker/owner Craig Becker's other great passion in life: aviation. As a private pilot Craig can fly to a distant region to walk the site and meet with the vineyard management team to ensure our strict farming protocols are being followed.

VINEYARD

Sierra Madre Vineyard is the most northern and one of the western most vineyards in the Santa Maria Valley, only 15 miles from the coast, and benefits greatly from its unique marine influence. The soils of Sierra Madre Vineyard are made up of sandy to sandy-loam soils from an ancient river bed. The Soil vigor is considered low, which contributes to extensive root development, lower yields and concentrated fruit.

WEATHER

The 2010 growing season was a cycle of extreme, extended heat followed by rain and cold days and nights that repeated itself for several weeks. Longtime vineyard managers hadn't seen such fickle weather in the past few decades. Though the vintage was a challenging one, the wines are showing exceptionally well; flavors are intense and developed.

WINEMAKER NOTES

In 2010 we produced 28 barrels of this delicious Chardonnay. Aged for 12 months in mostly neutral French Oak and Stainless Steel barrels. The wine has a balance texture and body with notes of honeysuckle, tangerine Oil and flint on the nose. There is a crisp minerality on the palate that finishes strong with firm acidity underlined by fresh fruit notes.

Craig Becker, Winemaker / Pilot



APPELLATION: SANTA MARIA VALLEY

BRIX AT HARVEST: 29.3

TA: 7.5 G/L

PH: 3.37

ALCOHOL: 15.6%

PRODUCTION: 650 CASES