



# DEEP SEA

## CHARDONNAY

CENTRAL COAST v. 2008

APPELLATION Central Coast  
VARIETIES 98% Chardonnay, 2% Viognier  
DATE HARVESTED Sept-Oct 2008  
HARVEST METHOD Hand harvested  
FERMENTATION Inoculated  
MALOLACTIC FERMENTATION Yes  
CLOSURE Cork  
PH 3.64  
TITRATABLE ACIDITY 5.28  
ALCOHOL 15.09%  
BOTTLED May 2009

**THE 2008 DEEP SEA CHARDONNAY** is golden and clear. The nose shows a mix of fresh citrus, with a background of pear and apple, fresh dough and honey, all layered with some minerality. The smooth entrance shows a soft, balanced wine with notes of citrus, apple tart, and just enough oak to add another layer of complexity that includes vanilla and toffee, complemented with crisp acidity.

**GOLD MEDAL** - SAN FRANCISCO CHRONICLE 2010  
**GOLD MEDAL** - FLORIDA INTERNATIONAL WINE COMPEITION 2010

**90 POINTS** - TASTING PANEL MAGAZINE, ANTHONY DIAS BLUE

*"...Creamy, fresh and clean with ripe tropical fruit and a long, Pure finish; stylish and balanced."* - May, 2010

FOR MORE INFORMATION EMAIL US AT [wine@deepseawines.com](mailto:wine@deepseawines.com) OR VISIT [www.deepseawines.com](http://www.deepseawines.com)



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