

# Current Releases

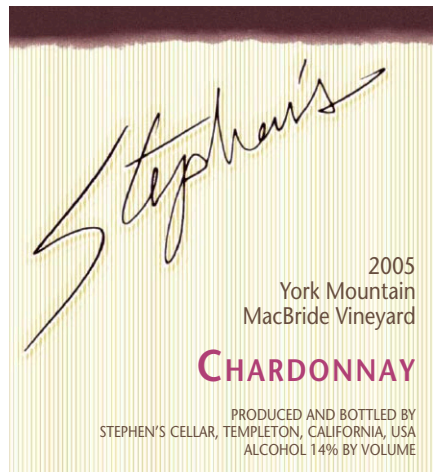
## STEPHEN'S CELLAR & VINEYARD

7575 YORK MOUNTAIN ROAD  
TEMPLETON, CALIFORNIA 93465

TELEPHONE / FAX  
805-238-2412

STEVE@STEPHENSCELLAR.COM

STEPHENSCELLAR.COM



#### PRODUCTION NOTES

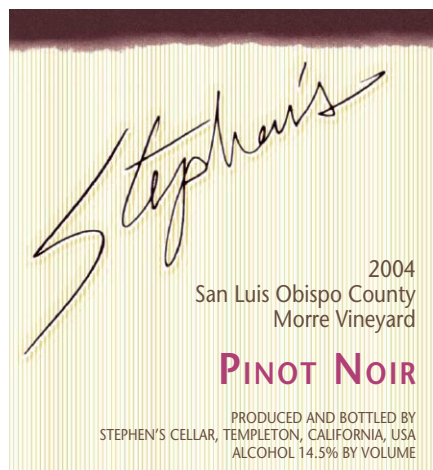
Sugar at Harvest	25 brix
Alcohol	14.3%
Finished pH	3.3
Total Acid	.74 g/L
ML	partial
Cases Produced	160

## 2005 Chardonnay

MACBRIDE VINEYARD

This vintage inaugurated a change in style for my Chardonnay. In the previous 32 years in making Chardonnay, traditional Burgundian techniques were used. I changed to a more modern and personally preferred method. The fruit came from our neighboring MacBride Vineyard. After receiving the cool early morning picked grapes September 22, they were whole cluster pressed. Most of the juice was transferred to a tank and refrigerated down to 55°F with the balance transferred to new, one and two year old French and American barrels. In years past, all the juice went to barrel and no refrigeration was used. The tank and barreled juice was inoculated with CY3079 yeast. After 10 days in tank the 12\* brix juice was then barreled. The barrels' lees were stirred occasionally for a couple months then allowed to sit undisturbed until racking and fining in April. In August the wine was filtered and bottled. The change in technique retained more fruit aroma and crispness. I think this beverage is more food friendly rather than an oak, butter and alcohol concoction. This wine's aroma of citrus and tropical fruits enhanced with a touch of toasty oak make this beverage wonderful for any occasion.

STEPHEN GOLDMAN, WINEMAKER



#### PRODUCTION NOTES

Sugar at Harvest	25.3 brix
Alcohol	14.5%
Finished pH	3.54
Total Acid	.58 g/L
ML	partial
Cases Produced	180

## 2004 Pinot Noir

MOORE VINEYARD

The Moore Vineyard is located on the eastern lower slope of the Santa Lucia Mountain Range about 2 miles south east of Stephen's Cellar. Clone 115 on 5BB rootstock was planted in 1999. The grapes were picked and destemmed with some whole clusters and 35ppm SO<sub>2</sub> added to the fermenter on September 7. The must was chilled to 60 degrees Fahrenheit with dry ice. After 2 days an inoculum of Assmanshausen yeast was added. Hand punch downs were done 2-4 times daily for 17 days of initial fermentation. The must was pressed at 3 brix and the juice was transferred to 2 to 4 year old French barrels with free run and press wine kept separate. The first racking with inert gas pressure was done the following spring with two more prior to assembling, filtration and bottling, June 2006.

This medium bodied Pinot's aroma of cherries and hints of eucalyptus, mint and other herbs with a smooth texture and complex finish make this beverage wonderful for any occasion. I like it with leg of lamb and sweet potatoes.

STEPHEN GOLDMAN, WINEMAKER

# Current Releases



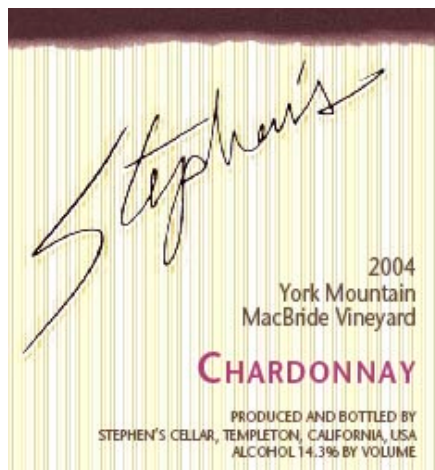
## STEPHEN'S CELLAR & VINEYARD

7575 YORK MOUNTAIN ROAD  
TEMPLETON, CALIFORNIA 93465

TELEPHONE / FAX  
805-238-2412

STEVE@STEPHENSCELLAR.COM

STEPHENSCELLAR.COM



### PRODUCTION NOTES

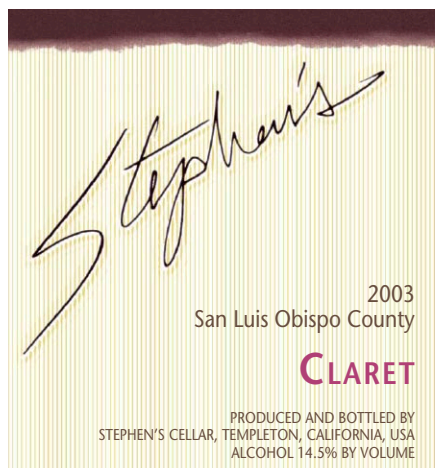
Sugar at Harvest	25 brix
Alcohol	14.3%
Finished pH	3.3
Total Acid	.74 g/L
ML	partial
Cases Produced	160

## 2004 Chardonnay

MACBRIDE VINEYARD

This vintage inaugurated a change in style for my Chardonnay. In the previous 32 years in making Chardonnay, traditional Burgundian techniques were used. I changed to a more modern and personally preferred method. The fruit came from our neighboring MacBride Vineyard. After receiving the cool early morning picked grapes September 22, they were whole cluster pressed. Most of the juice was transferred to a tank and refrigerated down to 55°F with the balance transferred to new, one and two year old French and American barrels. In years past, all the juice went to barrel and no refrigeration was used. The tank and barreled juice was inoculated with CY3079 yeast. After 10 days in tank the 12\* brix juice was then barreled. The barrels' lees were stirred occasionally for a couple months then allowed to sit undisturbed until racking and fining in April. In August the wine was filtered and bottled. The change in technique retained more fruit aroma and crispness. I think this beverage is more food friendly rather than an oak, butter and alcohol concoction. This wine's aroma of citrus and tropical fruits enhanced with a touch of toasty oak make this beverage wonderful for any occasion.

STEPHEN GOLDMAN, WINEMAKER



### PRODUCTION NOTES

Sugar at Harvest	24.5 brix
Alcohol	14.5%
Finished pH	3.5
Total Acid	.58 g/L
ML	complete

## 2003 Claret

SAN LUIS OBISPO COUNTY

Claret, an old British term that can be used for a Bordeaux red wine is used by me for this fine blend of 65% Cabernet Sauvignon, 5% Cabernet Franc (both from the Carver Vineyard atop York Mountain) and 30% Merlot from the Radike Vineyard grown in the Templeton Gap. I harvested the Merlot in late September. The fruit was destemmed, transferred to an open-top fermenter via gravity and went it's own course with indigenous yeast. The Cabernet Sauvignon and Franc were harvested in mid-October. This fruit was handled in the same manner. After fermentation to near dryness, the musts were lightly pressed, the wine transferred to new and one and two year old French and American barrels. The wines were racked 3 times and bottled unfined & unfiltered in August 2005. The rich aroma of ripe dark berries intermingled with toasty oak combine with full-bodied complex flavors and smooth tannins to make this beverage wonderful for any occasion.

STEPHEN GOLDMAN, WINEMAKER

# Current Releases



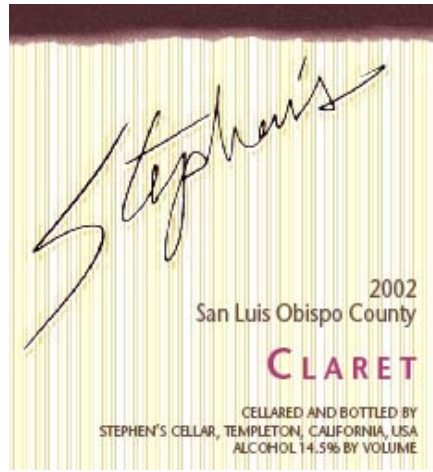
## STEPHEN'S CELLAR & VINEYARD

7575 YORK MOUNTAIN ROAD  
TEMPLETON, CALIFORNIA 93465

TELEPHONE / FAX  
805-238-2412

STEVE@STEPHENSCELLAR.COM

STEPHENSCELLAR.COM



### PRODUCTION NOTES

Sugar at Harvest	24.5 brix
Alcohol	14.5%
Finished pH	3.5
Total Acid	.58 g/L
ML	complete

## 2002 Claret

### CARVER VINEYARD

Claret, an old British term that can be used for a Bordeaux red wine is used by me for this fine blend of 65% Cabernet Sauvignon, 5% Cabernet Franc (both from the Carver Vineyard atop York Mountain) and 30% Merlot from the Radike Vineyard grown in the Templeton Gap. I harvested the Merlot in late September. The fruit was destemmed, transferred to an open-top fermenter via gravity and went it's own course with indigenous yeast. The Cabernet Sauvignon and Franc were harvested in mid-October. This fruit was handled in the same manner. After fermentation to near dryness, the musts were lightly pressed, the wine transferred to new and one and two year old French and American barrels. The wines were racked 3 times and bottled unfiltered & unfiltered in August 2005. The rich aroma of ripe dark berries intermingled with toasty oak combine with full-bodied complex flavors and smooth tannins to make this beverage wonderful for any occasion.

STEPHEN GOLDMAN, WINEMAKER