

# the DREAMING TREE



## CHARDONNAY

2010 Central Coast

When Steve Reeder and Dave Matthews first met, they realized they had a few things in common, like a passion for making wine at least as strong as their passion for drinking it. For The Dreaming Tree wines, they set out to create an approachable Cabernet Sauvignon, Chardonnay, and Red Blend, finding inspiration in the down-to-earth characters and unforgettable flavors that give California's wine country its rare charm.

One of the things that makes the Central Coast a great spot for producing a wine like The Dreaming Tree Chardonnay is the fog. The dense layer that blows in through the mountains from the sea acts like a sort of natural climate control, allowing for the warm days and cool nights that give the Chard its distinct, delicious flavor.

"WHEN I FIRST MET DAVE, WE TALKED ABOUT MAKING A CHARDONNAY THAT CAPTURED THE DISTINCT CITRUS NOTES OF THE CENTRAL COAST. WITH ITS BIG FRUIT AND LOADS OF SPICE, WE THINK THIS WINE LIVES UP TO THAT PROMISE. WE HOPE YOU AGREE."

– Steve Reeder on The Dreaming Tree Chardonnay

"HOW SIMPLE, DELICIOUS, AND INVITING CAN YOU MAKE A CHARDONNAY?" – Dave Matthews on making a great white

### 2010 Vintage

2010 was a challenging growing season, but one that rewarded our efforts with outstanding quality. While the cooler year was not typical for the Central Coast, it did allow for longer-than-normal hang time resulting in superb flavor development, while preserving brighter natural acidity. The resultant wines have outstanding flavors and excellent balance.

### Winemaking

Grapes were harvested at night and in the early morning to keep the fruit cool. The wine was aged for nine months in a combination of oak barrels and stainless steel.

### Tasting Notes

The fruit jumps out of the glass and reminds you of roasted pear or baked apple pie. Big fruit and brown spices that are backed by a distinct Central Coast citrus note. The entry coats your mouth with these great flavors. Easy to enjoy, this wine will bring the coastal wine adventure right to your home.

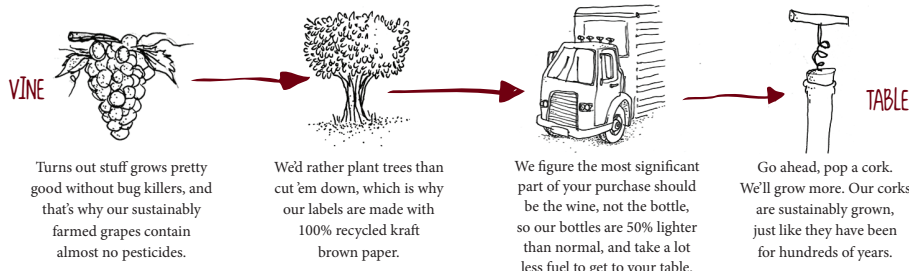
### Food Pairing

Delicious on a warm summer night with grilled seafood, seafood-and-chicken paella, fresh fava bean salad, or buttered radishes and smoked salt.

## SUSTAINABILITY

The environment's important to us, and we're pretty sure you feel the same.

From the day we pick the grapes to the night you pop the cork, we're making changes that add up along the way:



Variety: Chardonnay

Vintage: 2010

Appellation/AVA: 78% Monterey County, 22% Santa Barbara County

Aging: 9 months in oak

Total Acidity: 6.0g/L

pH: 3.51

RS: 3.5g/L

Alcohol: 13.5%

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