



2014 BENCHBREAK CHARDONNAY

Cambria is a family-owned, estate winery located in the heart of the famed Santa Maria bench in Santa Barbara County. Bolstered by several decades of diligent winemaking and vineyard experience, Cambria's wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

CAMBRIA ESTATE VINEYARDS

This cool coastal vineyard consists of ancient fossilized seashells, shale, limestone and sand. This unique estate sits 400-800 feet above sea level on a bench that overlooks Santa Maria Valley before plunging down to the Sisquoc River. The fog-swept vines have endured since the 1970s, thriving in the cool, maritime influences that funnel in from the Pacific Ocean, and allow for the longest growing season in the state.

Since 2009, all the grapes from our Estate Vineyard have been certified sustainable under the California Sustainable Winegrowing Alliance's Certified California Sustainable Winegrower (CCSW) program. We have also been SIP (Sustainable in Practice) Certified since 2011.

WINEMAKING AND VITICULTURE

The 2014 vintage was near ideal yet again, characterized by a dry winter and a warmer than average spring & summer. While harvest began relatively early, moderate temperatures and minimal rain allowed for exceptional grapes with ample ripeness, flavor and texture.

Each of the 15 blocks of Chardonnay, planted in sand and granite soils, are farmed on an individual basis. The expression from each block is wholly unique. The resulting wine shows a Chardonnay with a spectrum of fruit flavors ranging from mango to meyer lemon and a rich texture framed by refreshing natural acidity.

FOOD & WINE PAIRING

Try our Benchbreak Chardonnay with crab and lobster, shrimp, fried calamari, and grilled salmon. It also pairs well with Cow's milk cheeses such as mild cheddar, Comte, Gruyere, Brie and Camembert or triple crème.

TASTING NOTES

"The 2014 Benchbreak Chardonnay opens with lively fruit and oak spice aromas. Citrus, pineapple, white peach and apple flavors carry through the mid-palate and into the fresh, clean finish."

-Denise Shurtleff, Winemaker

WINEMAKER NOTES

Composition: 100% Chardonnay

Clones: 4, 76, 96, Wente

Appellation: Santa Maria Valley

Alcohol Content: 14.5%

Barrel Aging: 6.5 months in
76% French oak, 14% new

pH: 3.34

Total Acidity: 0.59 g/100ml

