

Mission Trail

V I N E Y A R D S

TASTING NOTES

Vineyard: Santa Lucia Highlands — the ideal, new world site for top-flight Pinot Noir and Chardonnay. Paraiso boasts the district's original plantings of both. Here, the mountainside soils, cool breezes from nearby Monterey Bay, and sustainable farming practices combine to grow Pinot Noir and Chardonnay of outstanding character and elegance.

Winemaking: The 2008 Mission Trail Vineyards Friars' Reserve Chardonnay is made of fruit grown high up on Paraiso Vineyard's mountainous property, overlooked by an ancient oak tree that houses a pair of golden eagles. This is the second vintage of this wine they made entirely from Dijon clones, both 76 and 96. It was harvested and pressed using a "champagne" method to lessen bitterness and increase juice phenolics. They let it settle for 24 hours, then racked to French oak barrels - 40% new, 60% one to three years old. The lees were stirred two times per month for three months, then once per month for two additional months.

Tasting Notes: This wine was specifically crafted to highlight its complexity in all realms; aroma, flavor and mouth-feel. It is a remarkable and exotic Chardonnay, highlighting apple, pear, citrus, orange blossom and jasmine. It was bottled unaltered, contributing to a creamy mid-palate and a lingering finish.



TECHNICAL DATA

Appellation:	Paraiso Vineyard
Vineyard:	Lava Loam
Compostion:	100% Chardonnay
Alcohol:	13.8%
Cooperage:	French Oak
Barrel Aging:	40 Months
Cases:	258
Cellar:	2-4 years

MONTEREY WINE COUNTRY

Nearly 230 years ago Franciscan friars planted wine grapes in Monterey County. Although these early vineyards are no longer around, they foretold the story of the thriving grape growing industry of today. To help them navigate from mission to mission, these early missionaries would mark their trails along the California coast with mustard seeds. The mustard plants reveal the trail traveled by those dedicated missionaries. Today, one can still follow the mustard plants along the trail that the missionaries traveled. And along the way, we see vineyards planted beside the California mission trail.

Today, Monterey County grows over 40 different varieties of wine grapes. A large portion of these varieties are blended, and many of these grapes are sent elsewhere for processing. Rare varieties like Cabernet Franc and Refosco are seldom available to consumers as a stand-alone varietal. For years, only vintners had the pleasure to sample these fine varietal wines in an individual form. Each and every variety grown in Monterey County has something special to express with its color, aroma, and flavor. It is in the spirit of exploration and promotion of the area's quality that proprietors Ken and Robyn Rauh created Mission Trail Vineyards.

The Rauh's are dedicated to showcasing the promise that Monterey wine country has to offer. Only small lots of hand-crafted wines are produced. The grapes for these wines are selected from choice locations throughout Monterey County. Ken & Robyn believe wine should be a reflection of the true varietal character with little man-made influences. Mission Trail whites, Chardonnay and Marsanne, are refreshing and vibrant. While the reds, Cabernet Franc, Pinot Noir, Meritage and Refosco Classico, are fruit-forward and robust.

