



Silver Stone Wines

2005 Chardonnay (Santa Maria Valley)

The 2005 vintage in Santa Maria Valley was a long and drawn out harvest, due to the almost abnormal cool down that year. Winemakers like Dan Kleck watched and waited, hoping they wouldn't see rain, mold and rot. As it turned out, 2005 goes down in history as the best vintage in the new century, one that had extended hang time and thus a slow and evening ripening.

Though the label doesn't disclose it, the grapes were sourced from Byron Vineyard, where the winemaker was able to pick specific blocks devoted only to Dijon clones of Chardonnay. The result is a great perfume of pear and ripe green apple, plus a bit of that exotic tropical fruit mix that you expect from Santa Maria Valley. Pear, apple, and pineapple on the palate, with hints of caramel (barrel fermented, 50% in new French oak) and acacia; this is a big and rich Chard that has mouth tingling intensity. Its best attribute is that it's focused on a beam of fruit flavors that are brightened with palate cleansing acidity on the finish. Viscous and full bodied, this one pairs well with big flavor dishes like lobster dipped in drawn butter or 40 cloves of garlic chicken.

Reviewed May 8, 2007 by [Dennis Schaefer](#).

THE WINE

Winery: [Silver Stone Wines](#)

Vintage: 2005

Wine: Chardonnay

Appellation: [Santa Maria Valley](#)

Grape: Chardonnay

Price: \$25.00

THE REVIEWER



Dennis Schaefer

Dennis Schaefer has been tasting and writing about wine for over 30 years, propelled by a continuing curiosity and burgeoning enthusiasm for discovering what's in the bottle. Blessed with catholic tastes, he enjoys everything from the obvious to the sublime. A

major requirement is that the vineyard, winery and winemaker consistently perform well and fulfill their potential. Balance, concentration and complexity are key to the tasting experience but, in the end, the purpose of wine is simply to give pleasure.