

**Cima Collina****2005 Chardonnay, Chula Vina Vineyard
(Monterey County)**

This is the second vintage of Cima Collina Chardonnay from the Chula Vina Vineyard, which sits in the foothills of the Gabilan Mountains in the northeastern part of the Monterey AVA. And as she did in 2004, [Annette Hoff](#) has crafted one terrific Chardonnay here.

The wine displays racy lemon and pear flavors, hints of hazelnut and a core of brisk acidity. It's a Chardonnay that offers plenty of weight and a long finish. The Chardonnay at the Chula Vina Vineyard is planted at the top of the slope, where the soil is primarily decomposed granite, and the wine reflects a pleasant minerality. Hoff practices minimalist winemaking: The wine is barrel-fermented in French oak (most of the barrels are 3 years old, 12 percent are new), aged on the lees for 10 months, then bottled without fining, filtering or cold stabilization. Its zippy acidity makes this wine, which sells for \$33, a great match for a range of foods, ranging from chilled oysters or simple grilled fish to richer, more elaborate preparations like seared scallops in beurre blanc or creamy seafood pasta.

Reviewed May 7, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Cima Collina](#)

Vineyard: Chula Vina Vineyard

Vintage: 2005

Wine: Chardonnay

Appellation: [Monterey County](#)

Grape: Chardonnay

Price: \$33.00

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.

