



ESSER
CHARDONNAY

PREMIUM WINES FROM CALIFORNIA

varietal *Chardonnay*
appellation *California*
vintage **2009**



The 2009 Chardonnay is comprised of two outstanding lots of wine: the first (88%) from a beautifully-farmed vineyard in Solano County, immediately east of Napa; the second (12%), a ripe, very aromatic lot from Sonoma-Carneros.

The first of these was harvested between the 24th and 30th of September at an average Brix of 23.6 degrees. It was fermented on American oak, then left on its lees for four months, giving it a more lush and creamy mouth feel. Its fruit character is wonderfully buoyant and accessible, with pear and ripe citrus tones in abundance.

The Sonoma-Carneros wine is in many ways a perfect complement to the Solano County lot, with its zingy acidity and dense but somewhat wound up, youthful tropical fruit character. It saw three months of French oak, but only after fermentation and malo-lactic were complete. The blend was made in early February and bottled at the end of that month.

Alc: 13.32% **TA:** 0.59 g/100ml **pH:** 3.79

A brilliant light straw in color, the wine's aromas are keyed on ripe citrus, pear, and baked apple, with some high notes of white flowers. Just a touch of sweet, creamy oak helps to round out the wine's aromatic profile. On the palate, it is pleasingly full and fleshy, with a firm core of grapefruit acidity. A great match for all but the richest seafood preparations, it also pairs beautifully with simple poultry dishes and light cheeses, especially chevre. Also terrific as an aperitif or a refreshing sip anytime!

Exceed Your Expectations

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