



**2009 CHARDONNAY
SONOMA COUNTY**

Bright pineapple and pear aromatics and flavors with a lovely note of allspice

VINEYARDS

Appellation: Sonoma County
Clones: Wente and Wildwood
Vine Age: 4 to 18 years
Yield: 3.7 tons per acre

HARVEST

Date: September 4 thru 24, 2009
Harvest Brix: 24.2°

AROMA AND FLAVOR PROFILE

A bright nose of pineapples and pears that follows through to the palate with added notes of allspice and vanilla.

WINEMAKING

- Whole cluster pressing and cold settling of juice followed by barrel fermentation (60% of the blend) and a cool-temperature fermentation in temperature-controlled stainless steel tanks.
- The barrel fermented lots were aged on the yeast lies with stirring once a week, followed by a malolactic fermentation.
- 60% of the cuvee was aged for 8 months in French and Hungarian oak cooperage and the remaining 40% was aged in stainless steel.
- Bottled April 2011

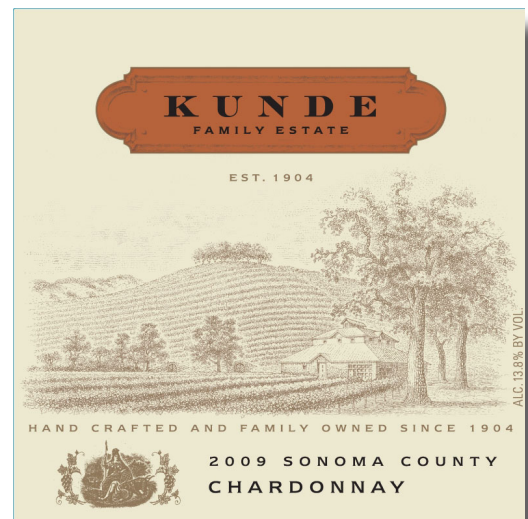
FOOD PAIRING

A lovely appetizer wine or serve with lighter fare such as grilled halibut or roasted chicken

WINEMAKER'S COMMENTS

"The 2009 vintage was cooler than normal, helping us retain the crisp natural acid structure that is so important in creating a lively Chardonnay. But our vineyards sit at a transition point where the climate starts to warm, giving us ripe flavors of pears and pineapples and a full rich palate that pairs well with a broad range of food styles."

ZACHARY LONG, WINEMAKER



RELEASE DATE April 2011
 RESIDUAL SUGAR 0.16
 TOTAL ACID 0.66
 ALC 13.8%
 PH 3.38

