

ESTATE BOTTLED
2009 ESTATE CHARDONNAY

V I N T A G E

The beginning of spring 2009 was unusually warm and dry. After a cool and uneventful summer, a warm spell in September brought ripeness up to normal levels and we harvested most of our fruit before the heavy rains hit in mid-October. The cool growing season yielded Chardonnay that is intensely flavored and well structured.

W I N E M A K I N G

After hand-harvesting, hand sorting, and whole cluster pressing, the juice was barrel fermented with 100% native yeast. This was followed by a slow malolactic fermentation and weekly bâtonnage. The wine spent 13 months in French oak barrels (35% new) and was bottled without filtration to preserve aromatics and texture.

T A S T I N G

Our 2009 Chardonnay is rich, concentrated and structured. The aromas and flavors feature white peach, golden delicious apples, vanilla and crème brûlée. The palate is rich and concentrated with spice and toasted oak while fine natural acidity keeps the wine in balance.

H A R V E S T D A T A

Harvest Dates SEPTEMBER 21 - OCTOBER 11, 2009

Average Yields 2.9 TONS/ACRE

Average Brix at Harvest 25.0°

F E R M E N T A T I O N / A G I N G D A T A

100% NATIVE YEAST FERMENTATION IN BARREL

100% MALOLACTIC FERMENTATION WITH WEEKLY BÂTONNAGE

Cooperage 100% FRENCH OAK, 35% NEW

Barrel Aging 13 MONTHS Cellaring 5 YEARS

W I N E D A T A

Blend 100% CHARDONNAY

Bottling Date DECEMBER 2010, UNFILTERED

pH 3.74 TA 5.2G/L Alcohol 14.9%