



Our popular estate Chardonnay is crafted with a blend of fruit from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while our cooler Anderson Valley fruit provides a more delicate component with subtle nuance and structure.

In 2009 the growing season was near optimal for wine grapes. The early part of harvest went smoothly but towards the end of September the weather took a turn and a major heat spell ensued. This resulted in the fruit ripening very quickly. The Chardonnay was picked, crushed, and fermented in twelve distinct lots. The wine was then aged for nine months in French, American and Hungarian oak barrels. About 15% of the barrels were new, and the wine was left on the lees and stirred twice a month. We limited malolactic fermentation to 15% so the wine retains its natural bright fruit flavors.

The 2009 Chardonnay exhibits aromas of freshly baked fruit tart, plus some exotic fragrance of jasmine or red tea. Apricot, citrus, nutmeg, and a crisp minerality come though on the palate. A full, round mouth-feel and balanced acidity lends itself to many food pairing options. Fresh goat cheese, tropical fruit salad or a nice pasta dish with a tasty cream sauce would be natural choices.

Harvest Dates: September 1 - October 7, 2009

Sugar at Harvest: 23.1-26.7°Brix

Alcohol: 13.9%

Total Acidity: 0.60 g/100mL

Cases Produced: 14,981