



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.

The 2010 growing season was near optimal for our white wine grapes. The season's temperatures were lower than normal which allowed the grapes to become physiologically mature before the sugars became too high. The harvest started almost 3 weeks later than average due to the cool weather. 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 2010 Chardonnay's aromatics are brilliant and full of lemon and lime zest, as well as some slightly more exotic fragrances like jasmine, apricot and nutmeg. Freshly baked pear tatin, butterscotch, citrus, peach, and a crisp minerality come though on the palate. A full, round mouth-feel and bright acidity lends itself to many food pairing options. Tropical fruit salad, a nice pasta dish with a tasty cream or butter sauce or even some fresh goat cheese spread on a good baguette would be wonderful choices.

Harvest Dates: September 20 - October 18, 2010

Sugar at Harvest: 21.7 – 25.5°Brix

Alcohol: 13.9%

Total Acidity: 0.58 g/100mL

Cases Produced: 9,635