



This wine was conceived in 1979 when our vineyard manager, Al White, recognized one special Chardonnay vine in the field which produced unique fruit. Aromatic and intense, we believed the fruit of this single vine would make an exceptional wine. Over the past 25 years we have grafted bud wood from that original “Vine One” to over 5,000 vines.

With an entire field now producing this special fruit, we have crafted our eighth vintage of Vine One Chardonnay. Because so many Chardonnay wines today emphasize their oak character, we wanted to return to old world techniques for making a wine that distinguishes itself with the quality of its fruit. To reach this goal we fermented about half of the wine in the tank and the remaining half in French oak barrels. The stainless steel component showcases the unique fruit in this wine while the barrel component adds a texture and richness to the final blend.

The 2010 vintage of the Vine One Chardonnay has amazing aromas that jump out of the glass: candied lime and honeysuckle, peach, butterscotch, as well as just a whiff of honey. The palate experiences fresh picked apricot, peach and the clean flavor of honeydew melon. On the finish there is a really nice spicy note and gorgeous minerality. The bright acidity, perfumed aromatic and lean style make it a great food wine – enjoy with fish tacos and a fresh mango salsa or for a special occasion oysters on the half shell.

Harvest Date: October 18, 2010
Sugar at Harvest: 23.3° Brix
Alcohol: 14.2%
Total Acidity: 0.56g/100mL
Cases Produced: 461