



2010 CARNEROS CHARDONNAY

After many years of experience producing Chardonnay for other wineries, this is Greg's second vintage of this classic wine under his own label.

VINEYARD

Our Chardonnay comes from the Sangiacomo Family vineyards just south of the town of Sonoma in the Carneros area, which provides ideal soils and climate for this varietal. The Sangiacomos have been sustainably farming for three generations, providing quality grapes to numerous wineries since the late 1960s.

WINEMAKING

The fruit was selected from three older established blocks of Home, Catarina and Green Acres and one younger, very promising Green Acres block planted to Robert Young (clone 17). Each block was separately hand-harvested, pressed in a basket press at a ton per load, and then fermented in 1/3 new barrels, 1/3 one-year barrels and 1/3 older barrels in a cold (50°F) storage area. After primary fermentation completed, the wine was inoculated for a second, malo-lactic fermentation and aged on its lees for nearly nine months, with the yeast less gently stirred twice a week, delaying addition of SO₂ allowing further evolution.

The four individual wines were racked in late June, stabilized, blended and bottled on July 25. We use a Stelvin screw cap closure which we believe is the only way to finish any white or delicate wine. We do not want the freshness of this wine to be hindered or compromised by a cork. The cap also allows us to bottle the wine using less sulfites because of lower oxygen transfer into the wine, which will enhance the fruit character and increase bottle aging capability.

TASTING NOTES

The fruit aromas of peach and other stone fruits are enhanced with a hint of toasted oak, thyme and caramel. The wine is very full bodied, with flavors of ripe peach, and has a long, lingering finish. The oak is very well integrated, adding light toast to the aroma and accentuating the wine's richness with flavors of creamy vanilla and toffee. The wine can be enjoyed on its own or with anything that calls for rich, full bodied *vin blanc*.

Harvest: Oct. 10 & 21, 2010
Harvest Brix Average: 23.2
Harvest Acid: 7.25 g/l
Harvest pH: 3.37

Bottling: July 25, 2011
Alcohol: 14.2%
Residual Sugar: 0.30%
Bottling pH: 3.31
Production: 590 cases
Retail Price: \$28

