



Chardonnay

Vintage: 2009

Color: Light straw blonde

Aroma: Lemon butter, orange blossoms, and citrus

Taste: Medium mouth feel with full mouth aftertaste. Peach, mineral, pineapple. Crisp, steely style with very good fruit. Hints of spice and oak. Will improve with age 4-7 years, hold for 10 more. Great now with Monkfish or Salmon, even Lamb chops and a glass would be great!

The Year: In Napa Valley, Mother Nature is once again a super-hero, providing winemakers lush, beautiful grapes for great wine. The news all year has been so focused on the woes of the world, that many outside of Napa Valley didn't realize that the 2009 vintage in America's most renowned wine growing region is producing outstanding fruit that looks and tastes to be a spectacular vintage. The presence of forward, bright fruit with pure varietal character and the much-favored extended hang time has not come with excessive ripeness. Vintners and growers are delighted with 2009!

Harvest: October 30, 2009

Brix: 26.4

TA/pH: 0.69/3.67

Bottled: March 2010

Released: May 2011

Varietal: 100% Chardonnay

Alcohol: 15.4%

Appellation: 100% Napa Valley, 100% 2009 Vintage

Barrel Fermented and Aged in oak for 11 months. No Malolactic fermentation