

2008 CHARDONNAY – MONTEREY

We select our Chardonnay fruit from Monterey County where the Pacific breezes create the perfect environment for this cool climate grape. The grapes were picked early in the morning and delivered immediately to the winery. The fruit was whole cluster pressed and then chilled down to 45° F for 48 hours in order to settle out the sediment. All the juice was then racked to barrels for fermentation. The barrels completed malolactic fermentation in two months. The wine was then aged on lees for 9 months, with lees stirring taking place once a week for the first 4 months to increase complexity and mouth feel.

TASTING NOTES

- Color:** Light gold
Aroma: Pineapple, tropical fruit and baked pear with toasty spices
Taste: Full bodied and complex with a touch of oak and hints of tropical fruits; fresh and clean with a long finish

RECOMMENDATIONS

- Serve at: 50° – 54° F
Enjoy now through 2011
Store in dark dry place at 55° – 65° F
Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

TECHNICAL NOTES

| Harvest date | Brix ^o | Vineyard | Variety | |
|--------------|-------------------|----------|------------|------|
| 10.11.08 | 23.8 | Monterey | Chardonnay | 100% |

- Aging:** 9 months in partial new French oak
Bottling date: 06.10.09
Release Date: 08.01.09
Cases produced: 1738
Alcohol: 14.2%
pH: 3.45
Total Acidity: 6.1 g/l
Residual Sugar: dry



HP. Gubler

Matthias Gubler, Winemaker

A crisp and lush Chardonnay with subtle oak influence