

2010 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 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 yeast fermentation with approximately 70% undergoing malolactic fermentation. The wine was then aged on lees for eight months, with lees stirring taking place once a week for the first four months to increase complexity and mouthfeel.

TASTING NOTES

Color: Golden straw

Aroma: Apple and honey with floral notes

Taste: Creamy, medium-bodied with a quenching finish

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2015

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 |
|--------------|-------------------|----------|-----------------|
| 10.22.10 | 24.5 | Monterey | Chardonnay 100% |

Aging: 8 months French oak barrels

Bottling date: 03.13.12

Release Date: 07.01.12

Cases produced: 100

Alcohol: 14.1%

pH: 3.45

Total Acidity: 6.2 g/L

Residual Sugar: Dry



A complex Chardonnay with subtle oak influence