



Our popular estate Chardonnay is crafted with a blend of fruit from our cool and warm weather vineyards. The fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while our cooler Anderson Valley fruit provides a more delicate component with nuance and structure.

Favorable weather during the 2008 harvest allowed us to pick thirteen distinct chardonnay lots at a near ideal range of ripeness. As a result, the blend is very well balanced with a great deal of complexity. The fruit forward wine is barrel fermented (French, Hungarian and American oak), of which 15% is new oak. The wine was aged in barrel for 8 months, left on its lees and stirred twice a month. We limited malolactic fermentation to about 25% so the wine retains its natural bright fruit flavors.

The 2008 Chardonnay exhibits aromas of red delicious apple, jasmine, white peach, nutmeg and vanilla. Peach, apple, clove, toasty oak, nutmeg and a crisp minerality highlight the palate. A full, round mouth-feel and balanced acidity ensure successful pairing with a wide range of foods.

Harvest Dates: Sept 28, 2008 – Oct 14, 2008

Sugar at Harvest: 23.0 - 24.4 °Brix

Alcohol: 13.9%

Total Acidity: 0.58 g/100mL

Cases Produced: 11,295