



This wine was conceived in 1979 when our vineyard manager recognized one special Chardonnay vine in the field which produced a unique fruit. Aromatic and intense, we believed the fruit of this single vine would make an exceptional wine. Over the past 25 years we have grafted bud wood from that original “*Vine One*” to over 5,000 vines.

With an entire field now producing this special fruit, we have crafted our fifth vintage of *Vine One* Chardonnay. Because so many Chardonnay wines today emphasize their oak character, we wanted to return to old world techniques for making a wine that distinguishes itself with the quality of its fruit. To reach this goal we fermented about half of the wine in the tank and the remaining half in French oak barrels. The stainless steel component showcases the unique fruit in this wine while the barrel component adds a texture and richness to the final blend.

When sipping this wine, first enjoy the lively aromas of pie crust, baked apples, jasmine and white peach. On the palate, the crisp fruit pairs well with the conservative use of oak and the mineral note apparent in the finish. The bright acidity, perfumed aromatic and lean style make it a great food wine – enjoy it with rosemary roasted chicken or fresh seafood.

Harvest Date: October 14, 2008

Sugar at Harvest: 24.0° Brix

Alcohol: 14.1%

Total Acidity: 0.58 g/mL

Cases Produced: 313