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Estate Chardonnay 2009

Cool breezes from the San Francisco Bay insured a long “hang-time” for our mountain vineyards allowing the grapes to mature to perfection. The full-bodied Estate Chardonnay is a very versatile wine being rounded by nine months in new French oak barrels with sur-lie aging yet still crispy as a result of light fining and filtration. A delightful golden hue and vibrant aromas of honeysuckle and tropical fruits welcome you. They are followed by a refreshing Chardonnay that is striking by itself as an aperitif wine or accompanying food. Be confident in pairing this wine with your culinary delights. This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

Grapes:

100% Jarvis Estate

Harvest:

October 1st, 2009

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.8%

Total Acid - 5.7 g/liter

pH - 3.71

Production:

319 cases