



WINE STATISTICS

VINEYARDS:	68% Schug Estate; 20% Iund; 8% Ricci Vineyard; 2% Cornerstones; 2% Smith
APPELLATION:	98% Carneros, 2% Sonoma Valley
HARVEST DATES:	September 6 th through October 5 th , 2007
SUGAR AT HARVEST:	24.0 degrees Brix average
FERMENTATION:	100% barrel fermented and aged "sur lie" for an average of 7 months 15% of the blend underwent malo-lactic fermentation
AGING COOPERAGE:	41% in new French "Allier" oak barrels; 59% in 2 nd and 3 rd year barrels
ALCOHOL:	14.0% by volume
ACIDITY:	TA = 0.75 g/100ml; pH = 3.34
PRODUCTION:	413 cases (12 x 750ml); 4 cases (6 x 1.5 L)
RELEASE DATE:	January 1 st , 2009
WINERY RETAIL:	\$35 per 750ml bottle, upon release

WINEMAKER'S NOTES

Our "Heritage Reserve" Chardonnay features the best barrels of the vintage. Separately vinified vineyard lots showing the most complex fruit were selected for further aging on the lees. Each component contributes a unique clone and microclimate signature to the blend. The resulting wine shows intense fruit aromas of ripe pear and orange liqueur, complemented by toasty oak. Complex pear, apple and citrus flavors give way to a full-bodied texture and a long finish. Try with shellfish, cream soups, chicken, veal, or rich pasta dishes. It will gain complexity with additional cellaring for 2 to 5 years from release.