



2009 Amos Cellars Chardonnay "Churner" Central Coast

75 cases produced

“Jon McDaniel of Los Olivos Café crafts this butter – and lemon-oil battered beauty. Nutmeg and spiced pudding sound weighty but are masterfully balanced by an acidity that spans the gap from unctuous to buoyant” – Meredith May, Tasting Panel. 92 Points

The 2009 Amos “Churner” Chardonnay, from a single vineyard in the Central Coast, is light straw in color. The nose shows aromas of apple, lemon, cherry blossom, orange peel, and just a hint of vanilla. The palate starts with a burst of Key lime, followed by tropical fruit and melon flavors, anise, Granny Smith apple, and slate. Bright fruit and refreshing acidity carry through on the finish, with the wine gaining weight and complexity in the mouth, yielding a wonderfully rich, lasting impression. This is a wonderful example of a wine that sits in the middle of the road for Chardonnay stylistically, but nowhere near the middle of the road in quality, a problem for many wines that try to straddle two styles. This should appeal equally well to those who like rich California Chard in the Napa tradition, and those who prefer the leaner, more balanced approach that is often compared to White Burgundy.

Vintage: 2009

Varietal: 100% Chardonnay comes from one of the top single vineyards – remains a secret!

Appellation: Central Coast

Wine Making: 100% Barrel Fermented, 25% New French Oak, Whole cluster pressed.

Fermented with native yeast during primary and secondary fermentation

Aged: Sur Lees for 10 months until blending. Barrel aged for 30 months in neutral French Oak

pH: 3.36,

TA: 7.5 g/L,

Alcohol: 14.5%