



WINE STATISTICS

VINEYARDS:	49% Schug Estate; 17% Ricci; 14% Hi-Vista; 10% Cornerstones; 6% Iund ; 4% Sangiacomo
APPELLATION:	100% Carneros
HARVEST DATES:	September 10 th through October 3 rd , 2009
SUGAR AT HARVEST:	24.1 degrees Brix average
FERMENTATION:	100% barrel fermented
AGING / COOPERAGE:	Aged "sur-lie" for 8 months; 16% new medium toast French "Allier" oak barrels
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.75 g/100ml; pH = 3.40
PRODUCTION:	3,639 cases (12 x 750ml); 307 cases (12 x 375ml); 10 cases (6 x 1.5L)
RELEASE DATE:	April 1 st , 2011
WINERY RETAIL:	\$28 per 750ml bottle, upon release

WINEMAKER'S NOTES

Chardonnay grapes grown on our cool-climate Carneros Estate vineyard underwent traditional European winemaking practices of barrel fermentation and aging on the lees ("sur-lie"). Additional complexity was contributed by Chardonnay grown on the Sangiacomo, Ricci, Iund, Hi-Vista, and Cornerstones Vineyards. The result is a wine with the powerful elegance of the finest white Burgundy. It has a ripe, spicy tropical bouquet with flavors that suggest citrus, pear and apple-butter. Well-balanced acidity gives it a crisp, clean finish, making it an excellent wine with food. Try it with cream soups, seafood, fowl, veal and pasta dishes.