



Winemaker: William Hunter
Production: 150 cases
Alcohol: 15.1%

The Vintage:

The 2008 vintage was one of superior quality. Temperate summer days and cool nights allowed for even ripening. Heat in late August/early September brought on excessive ripening. With a little patience we were able to get past this heat and subsequent cool days and nights put us in that window late in the season that allowed extended hang time. And more importantly we here in Sonoma County were not affected by the fires that that affected Mendocino County vineyards.

Winemaker's Notes:

This beauty has a bright, yet creamy-rich nose redolent of sweet Fuji apples, lemon zest and roasted grain, which counterpoint background scents of toasted hazelnuts and bees wax to make a stylish marriage. It proves even more vivid on the palate, where cutting citric notes and mineral elements bring a chiseled Chablis-like firmness to flavors of apple, preserved lemon, roasted grain and toasted hazelnut. The finish is lingering and wonderfully deep, with fruit tones of apple jam, pear and white peach joining seamlessly with luxurious hazelnut-Marjolaine cake notes. The lemon-mineral contribution keeps the finish racy, and the result is a supercharged Sonoma Chardonnay with the balance of a fine White Burgundy. Gorgeous now, it will be a graceful ager.

Technical Notes

Bottled: April 9, 2010
Yield: 2.9 to 3.3 tons/acre
Total Acidity: 7.0 g/L
pH: 3.61
Alcohol: 15.1%
Unfined and unfiltered

Grape Source

Lorenzo: *Wente-Lorenzo Selection*
Rued: *Wente-Rued Selection*

Aging

Seventeen months in 60 gallon French oak barrels: 50% new; 50% from Tonnellerie Sirugue and 50% from Francois Freres

Harvest

October 2 through October 10 with an average Brix of 25.1 degrees

Release Date

May 10, 2010

Malolactic Fermentation

100%

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