

2007 Chardonnay

SONOMA COAST

Label Artist:
Klea McKenna



Tasting Notes | What is Chardonnay supposed to be? All butter and oak? Or lean, clean and mean? Neither one, clearly. And that is what this wine is all about – finding an elusive balance that is both crisp and full-bodied. Clean and precise with wonderful acidity, yet rich with a depth that asks to be taken seriously.

A pale yellow color and inviting aromas of golden delicious apple, honeydew melon, lemon zest, white peaches and subtle suggestions of minerals and sweet dill get the show started. The palate then takes the stage and finishes the performance with meyer lemon, honeydew, lime, grapefruit, a hint of spicy vanilla custard, and subtle underlying oak and minerality that round out a pure and lingering finish. While inviting and invigorating now, another year in the cellar will offer rewards to those with the patience.

Drinking Windows | Prime drinking: late 2010 through 2012
Graceful ageability: 2014 to 2015

Analysis | pH: 3.34
TA: 7.1 g/L
Alcohol: 14.7%
Bottling Date: December 3, 2008
Release Date: Fall 2009
Total Produced: 211 cases

Philosophy | *We prefer to follow the grapes' lead and offer gentle care as the wine emerges from the juice. If a wine asks for help, we provide it. If a wine is happy on its own, we simply let it be and celebrate its unique evolution.*