



2009 Chardonnay

SONOMA COAST

Label Artist:
Christian Quintin



Tasting Notes | This year's vineyard sources – 58% Wildcat Mountain, 28% Green Acres Hill and 14% Stiling – are mostly new for our Sonoma Coast Chardonnay. That said, similar microclimates, many of the same clones and careful cellar treatment produced a wine right in line with previous bottlings in both quality and style.

Pale gold with only partial malolactic fermentation, the nose is surprisingly fruity in its youth, with lemon and green apple aromas accompanied by a medley of tropical fruit like kiwi and pineapple. The palate has plenty of fruit as well, but the acidity keeps it in balance as flavors of mango and papaya play off delicate floral notes. Over time we expect more earth and mineral tones (which were so powerfully present in barrel) to reassert themselves. Bright and lively, this is wonderfully refreshing now and will only gain in complexity and depth with age.

Drinking Windows | Prime drinking: early 2012 to 2014
Graceful ageability: 2015+

Analysis | pH: 3.29
TA: 7.2 g/L
Alcohol: 14.5%
Bottling Date: December 2, 2010
Release: Fall 2011
Total Produced: 162 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.*