



THE BARREL CLIMBER  
CHARDONNAY  
SONOMA COAST

LABEL ARTIST:  
Deth P. Sun



**SPECIAL BOTTLING**

This wine introduces a new concept for us – The Barrel Climber. Born out of a desire to experiment and create a small-production example of winemaker whimsy, each year we plan to offer 50 – 100 cases of a special blend that represents the countless hours spent climbing hundreds of barrels to top, stir and sample the many wines as they evolve in the cellar. This year it's a white wine. Next year, who knows?

Our 2010 Barrel Climber chardonnay is comprised of just three neutral barrels (no new oak at all), one of which underwent no malolactic fermentation, while the other two were put through only partial ML. The goal was to capture a purity of fruit and bracing acidity while at the same time showcasing a texture and body not often found in the all-stainless-steel, no-ML chardonnay frequently presented as the alternative to overly oaky barrel fermentation. Needless to say, we are quite pleased with the results and hope you enjoy the wine as much as we do.

Extremely pale gold in color, the wine offers up lemon custard, poached pear, stone fruits and hints of limestone on the nose. On the palate, wonderfully crisp acidity is complimented by a depth and richness in texture to create an immensely satisfying wine with flavors of lemon-lime and poached pear followed by intriguing notes of anise and minerals. Tasty already, we recommend holding onto it for another year to enjoy at Thanksgiving 2013 and beyond.

**DRINKING WINDOWS:** Prime drinking: late 2013 to 2015  
Graceful ageability: 2017+

**STATS:** pH: 3.31 | TA: 6.6 g/L | Alcohol: 14.2%  
Bottling: December 6, 2011 | Release: Fall 2012  
Cases Produced: 69