

LOT 205

2008 CHARDONNAY

TASTING NOTES

The majority of our 2008 from comes from two vineyards about a mile apart in the Clarksburg appellation. These were harvested within two days of each other at the end of August, and yielded fleshy, floral wines with loads of tropical fruit. Roughly three-quarters of the wine was fermented and aged for seven months on American oak, the balance in stainless steel only.

A small amount of bright, zippy Monterey County wine (3%) was added to the blend to give an extra bit of focus, tone and peach/pear fruit. One hundred percent of the wine completed malolactic conversion. The blend was made in April of 2009, and bottled in May.



Winemaker's Tasting Impressions

A brilliant light-straw in color, the wine offers soft aromas of grapefruit and guava, with a touch of white flowers and a good dollop of crème brûlée oak. On the palate, it is generous and creamy in texture. Its flavors accent ripe citrus and stone fruits, as well as the spiciness of oak and a bit of butterscotch.

At the table, it is a great partner for virtually any grilled or sautéed fish, picnic fare like pasta salad or smoked salmon—and we don't want to leave out seafood risottos and paella!

Alcohol: 13.58% by vol. TA: 0.57g/100ml pH: 3.67

Winemaker,

Paul Ma

100% California with a Twist!

