



**C H A R D O N N A Y
S O N O M A C O U N T Y
2 0 0 7**

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for this wine were sourced primarily from California's Sonoma County, a growing area that has emerged as one of the world's leading growing regions for Chardonnay. Close to the sea, the region's summer warmth is moderated by fog and other cooling maritime influences, creating an ideal climate for Chardonnay grapes

Grape Sourcing: 88% Sonoma County, 12% Napa Valley

• V I N T A G E •

A very dry winter led to early bud break, followed by a mild growing season. There were several hot spells in early summer, but the grapes were not ripe enough to be affected by the heat. While harvest started early due to very warm Mid-August weather, early ripening grapes still showed good flavor development as a result of the lengthy growing season. Still, vintners worried about how to handle too many grapes coming in all at once, especially if the heat continued. That worry was short lived, as harvest ground to a halt as with an unseasonably chilly early September. The rest of the season remained cool until harvest tapered off with mid-October rains. Chardonnay from this vintage tends to be crisp and elegant, with lower alcohols and good flavor development.

Technical Information: 0.6 TA, 3.69 PH, 0.3% RS, 13.5% alc by vol

• W I N E M A K I N G •

After a gentle pressing, the grapes were cold settled and racked before fermentation. A majority of the blend was barrel fermented and aged with a combination of natural yeasts. After fermentation, the wine went through sur lies and partial malolactic fermentation, increasing the silky texture and lengthy finish in the wine.

Varietal blend: 95% Chardonnay, 5% Sauvignon Blanc

Our Sonoma Coast Chardonnay is a wine of elegance and richness, with a bouquet of pear and citrus fruit that carries through to the palate with a crisp, silky finish. The wine is delicious on its own, with appetizers before a meal, or with main courses such as grilled salmon, seafood or pasta with white sauce.

