



Chardonnay

Vintage: 2008

Color: Light golden blonde

Aroma: Butterscotch, slight anise and cream, pineapple-butter, honey, nutmeg spice

Taste: Medium mouth feel with full mouth aftertaste. Peach, mineral, pineapple. Hints of spice and oak. Will improve with age 4-7 years, hold for 10 more. Great now with Monkfish or Salmon, even Lamb chops and a glass would be great!

The Year: 2008 began with intense storms that brought high winds and heavy rains to the region, but that soon waned and Napa Valley experienced a dry Spring. The drier soils prompted vines to push out early, providing the “perfect storm” for frigid, dry air to create conditions for the deepest and longest frost period in decades. As Spring progressed there was cooling and rain at bloom, a relatively cool Summer delayed veraison, requiring careful crop thinning then a big hot spell came along in early September. The heat spell ratcheted everyone into high gear as several varieties were coming into ripeness all at once. The red varieties however benefited from long hang times in warm weather providing excellent ripening and a balanced structure. While a lighter than average vintage, 2008 looks to be another where vintners and growers in Napa Valley will continue their well-earned reputation for excellence in the world of wine.

Harvest: September 9, 2008
Brix: 25.7
TA/pH: 0.521/3.55
Bottled: March 2009
Released: June 2010
Varietal: 100% Chardonnay
Alcohol: 15.8%
Appellation: 100% Napa Valley, 100% 2008 Vintage

Barrel Fermented and Aged in oak for 11 months. No Malolactic fermentation