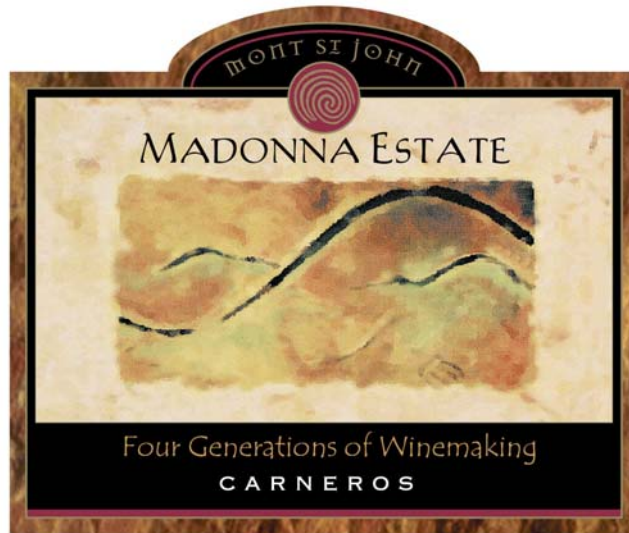


2009 CHARDONNAY



WINE STATISTICS

| | |
|--------------------------|---|
| COMPOSITION: | 100% Chardonnay, 100% Organically Grown Grapes |
| APPELLATION: | 100% Carneros, Napa Valley |
| HARVEST DATES: | September 19 th , October 7 th , and October 22 nd |
| SUGAR AT HARVEST: | 22.3 degrees Brix |
| AGING/COOPERAGE: | 100% barrel fermented, small French oak barrels |
| ALCOHOL: | 13.8% by volume |
| ACIDITY: | TA = .60g/100 ml; pH = 3.52 |
| RELEASE DATE: | 2010 |

WINEMAKER'S NOTES

Our Chardonnay fruit was brought into the winery and pressed immediately to reduce the amount of skin to juice contact. After inoculating the juice and beginning the fermentation in stainless steel tanks, we barrel fermented our intensely flavored Carneros grapes in 100% small French oak barrels. Upon completion of the initial fermentation and malolactic fermentation we allowed the wine to rest on the lees to develop a hint of yeast character, followed by bottling, and storage where it was bottle aged to maturity. Balanced and food friendly, our Chardonnay proves to be complex without being assertive. With hints of apples, pears, and butterscotch our Chardonnay is creamy with a nice lingering finish.

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