

TECH SHEET

AROMA

lemon curd, white flower, crushed chalk

FLAVOR

citrus pith, pineapple rind, mineral

FOOD PAIRINGS

tandori chicken, fish tacos, ceviche

VINIFICATION

the fruit was hand harvested and sorted, then fermented in stainless steel tanks (no oak) using a wild yeast. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on the fine lees for 6-months and was bottled without fining or filtration.

SITE

a selection of complimentary sonoma county vineyards compose this wine (specifically sites in carneros, alexander valley, and dry creek). while each site is distinct, they share a common soil type called "creek bed soil" which is found along the russian river. our intention for this wine is to express the unique character of this soil and region. warm days and cool nights, tempered by consistent oceanic fog, yield full and rich chardonnays balanced by brisk acidity.

NOTES

the vintage year 2008 was a year many north coast fruit growers would like to forget. "the year of fire & ice" some called it, with drought (which limited yields) preceding the record frosts (which further reduced yields) concluding with statewide fires during harvest that turned the skies orange. that all said, chardonnay quality was superb. as was the case in the 2007 harvest, the 2008 harvest delivered highly concentrated, beautifully balanced chardonnay. there just wasn't much of it! we harvested only 60% of the tonnage we had under contract. this wine—pressed from grapes the size of blueberries—is a full point lower in alcohol, and noticeably higher in acidity than the 07.

DETAILS

vineyard(s): n/a
appellation: n/a
county: sonoma
winemaker: kevin kelley
production: 4500 cases
ph: 3.74
brix: 23.6
total acidity: 5.2 g/l
residual sugar: 0.8 g/l
alcohol: 13.4%
yeast: wild
yield: 3 t/acre
clones: 4, wente, 15
harvest dates: 9/16/2008 – 9/24/2008
bottling date: 04/03/2009

