

## TECH SHEET

## AROMA

lemon curd, pear skin, wet stone

## FLAVOR

verbena, green pear, talc

## FOOD PAIRINGS

fig pizza, green papaya salad, crabcakes

## VINIFICATION

the fruit was hand harvested and sorted, then fermented in stainless steel tanks (no oak) using wild yeasts. malolactic fermentation occurred naturally and finished completely. the wine remained in tank on the fine lees for 6-months.

## SITE

a selection of complementary sonoma county vineyards compose this wine. while each site is distinct, they share a common commitment to sustainable horticulture and strident farming. our intention for this wine is to express, as transparently as possible, the unique character of this region. warm days and cool nights, tempered by consistent oceanic fog, yield full and rich chardonnays balanced by brisk acidity.

## NOTES

by early september there was anxious chatter about a good size chardonnay crop of superlative quality. unfortunately for growers, the economy was in the tank. this perfect storm of increased quantities and decreased demand created a grape buying climate we hadn't seen in years. we did what we could to help out our growers—buying more fruit than we had under contract (but at appreciable discounts). the 09 “soco” benefits from the trial and error of four vintages. we've identified and refined favored vineyard sites and omitted others. what remains is a good sized component of stuhlmuller vineyard chardonnay—our alexander valley stalwart planted with old wente clone along the russian river on cobbly, creek-bed soils; a recurring component from the ricci vineyard in carneros—dijon clones on clay soils in a true marine climate; a recurring component from mazzera vineyard in dry creek—the southern tip (and coolest party) of the ava with stony soil and reliably low yields; and a new component from the valentine vineyard which sits right on the sonoma/mendocino county line (and was the surprise favorite of the cellar). blending up a big tank of “grown” chardonnay, that is to say no bulk juice, is not unlike making a stew. you want to build in layers of nuance. so we get mineral from stuhlmuller & acidity from ricci, orchard fruit from mazzera & citrus from valentine. and we end up with a surprisingly complex un-oaked chardonnay that hits all the right notes.

## DETAILS

vineyard(s): stuhlmuller, mazzera, ricci, valentine  
appellation: alexander valley, dry creek, carneros, mendocino  
county: sonoma  
winemaker: kevin kelley  
production: 8536 cases  
ph: 3.74  
brix: 22.7 – 24.2  
total acidity: 5.2 g/l  
residual sugar: 0.8 g/l  
alcohol: 14.2%  
yeast: wild  
yield: 3 t/acre  
clones: 4, wente, 15  
harvest dates: 9/16/2008 – 9/24/2008  
bottling date: 04/13/2010

