



2009 CHARDONNAY

Varietal Composition

100% Chardonnay

Final Chemistry

TA: 6.6g/L pH: 3.29

Alcohol: 14.2%

Residual Sugar: 0.2%

Appellation

Napa Valley

Bottled

January 19th, 2011

Cellaring

16 months in neutral French
oak

Released

April 15th, 2011

Production

240 cases

Sensory Profile

Aromas: Dusty oak, ripe apple, pear, pineapple, and citrus. Flavors: creme brulee, honeydew melon, sweet vanilla, lemon meringue, lively and bright acidity. Long flavors, nicely structured. Intense fruit with nuances of oak, creamy lees, and a focused finish with bright acidity.