

2009 CHARDONNAY

This Chardonnay marks a subtle change in style for us. The wood is more recessive, even than earlier vintages, and you will find a softer but more substantial body without the "buttery" character of some California Chardonnays.

Grape Source	Sangiacamo Vineyards

Carneros

Harvest Date 10/02/09

Brix at Harvest 26.0°

pH 3.43

Titratable Acidity 7.0 gm/Kg

Alcohol 15.2%

Fermentation Yeast / Aging VL3 / VL2

Stainless / Five year old French

Time for aging 7 months

Filtration ZP H30, 0.45 \mu BA

Bottling Date 05/27/10

Barrels Produced 4

Release Date 06/12/10

Winery Bottle Price \$18.00