



## *2010 Chardonnay Wildcat Mountain Vineyard*

**ORIGIN:** The grapes for this Chardonnay came exclusively from our Wildcat Mountain Vineyard, owned by Steve MacRostie and his partners Nancy and Tony Lilly. Here the vines dig into the sparse volcanic soil and stand firm against the strong winds that race in off of the Pacific Ocean most afternoons. This fog-shrouded mountaintop vineyard is a classic Sonoma Coast site, cool and challenging, and produces wines of great distinction.

**VINEYARD NOTES:** The 2010 growing season was the coolest in just about anyone's memory. We waited, and we waited, and then we waited some more. Long "hang time" makes for good flavor development, though, and the lower sugars at harvest made for ideal juice. Yields were customarily low, under three tons per acre, resulting in fruit of intense flavor. The blend is made up of a barrel selection from two of our best clonal blocks: the Dijon 95, which provided richness and depth, and the Wente, which added aromatic complexity. The grapes were harvested by hand on October 12 and 13, 2010.

**WINEMAKING NOTES:** The grapes went direct to press as whole clusters. The resulting juice was cold settled, racked off its press lees, and moved directly to barrel for a cool fermentation. It was aged in these same French oak barrels, 25% of which were new, for ten months. The fermentation lees were stirred several times. Once malolactic conversion was complete, and then the wine was left to age. The best barrels from each lot were then selected for the Wildcat blend. The wine was bottled on August 3, 2011.

**TASTING NOTES:** Pale gold in color, this wine exhibits both wet stone and clover honey on the nose, and is very crisp and juicy on the palate, with baked apple, crème brûlée, and a touch of spicy toasted oak. Lush, soft and round on the lengthy finish.

This vintage produced 523 (750 ml) cases.