



2009 Chardonnay Sonoma Coast

ORIGIN: The grapes for this Chardonnay came from several excellent vineyards in southern Sonoma, where the Sonoma Coast meets Carneros, including the Sangiacomo, Champlin Creek, Pacheco, Hi Vista, and Rodgers Creek vineyards. Our own Wildcat Mountain Estate Vineyard, high up in the hills, foggy, windy, and truly coastal in its cool temperament, played a significant role in the blend as well, adding extra dimension.

VINEYARD NOTES: The 2009 growing season, which followed another drier than normal winter, was long and relatively cool. Things moved slowly all summer long, and we were able to pick—later than usual—based on flavors rather than sugar. Yields were moderate, averaging around three to five tons per acre, with Wildcat coming in near the low end, as always. All of the grapes destined for the Sonoma Coast Chardonnay blend were picked by hand inside of three busy weeks, from September 25 through October 10.

WINEMAKING NOTES: All grapes went direct to press as whole clusters in order to maximize quality, and were gently pressed. After settling, most of the juice was racked into French and Hungarian oak barrels for fermentation, 20% of which were new. A significant portion were not inoculated, but allowed to ferment with indigenous yeasts. Once dry and finished with ML, the barrel-fermented lots were aged on the lees for six months, with occasional stirring to increase richness and body. A select few lots were fermented in stainless, then barreled down later to emphasize fruit and aromatics. The final blend was assembled prior to bottling, which ran from June 7 through 16, 2010.

TASTING NOTES: Pale straw gold in color, with ripe pear and bright honeydew melon aromas, and just a touch of vanilla. In the mouth it is full and round, with baked apple, fresh pineapple, and hints of rich lemon pie. The long clean finish begs for another sip.

This vintage produced 10,705 (750 ml) cases