



2007 Chardonnay Yorkville Highlands - Mendocino County

Winemaker notes

Aromas of ripe golden delicious apples, pineapples and pears are intense and focused. These aromas are coupled with notes of vanilla bean, caramel and beeswax. The flavors unfold with cut green apple and sweet lemon rind notes. The weight is medium to full body with crisp acidity on the finish. Enjoy!

Vintage & Winemaking

The 2007 vintage is being hailed as one of the best vintages in the last decade and some would argue longer. The winter and spring were very dry and bud break started 2-3 weeks early in some places. With early bud break and the dry season, there was concern about heat stress and water availability for the later months of harvest! As harvest progressed we never saw any significant heat spikes, and the growing season remained cool and consistent.

The cool weather contributed to small cluster development with smaller than average berry size across all varieties. These grapes were allowed to ripen slowly throughout the cool season allowing for a lot of flavor development. This Chardonnay was harvested in the last week of August through the first week of September.

When maximum ripeness was achieved in the vineyard, the fruit was handpicked into small bins early in the morning while the fruit was very cold. Picking the fruit cold helps preserve aromas and flavors while processing it. The fruit was delivered to the winery where it was immediately de-stemmed and the berries were pressed.

The resulting juice was settled very cold for 2 days and then racked off of its lees to begin fermentation. Fermentation was initiated in tank, and then the wine was put to barrels where in fermented in 100% French Oak. The wine aged for 8 months on its lees and then was blended and bottled.

Appellation	Yorkville highlands	Mendocino County
Variety/Blend	Chardonnay	100 %
Vintage	2007	
Barrel Fermentation	100 %	25% New French oak
Oak Maturation	8 months	
Alcohol	14.1 %	
Harvest dates	8/24/07—9/12/2007	