



2007 Chardonnay Carneros

ORIGIN: The grapes for this Chardonnay came from several prime vineyards on both the Sonoma and Napa sides of Carneros, including Sangiacomo, Beresini, McCall, Thornton, Champlin Creek, Hi Vista, Durrell, and Mitsuko's. Our own Wildcat Mountain Estate Vineyard, high up in the hills on the extreme western edge of the Carneros AVA, played a significant role in the blend as well, adding extra depth.

VINEYARD NOTES: The 2007 growing season was very close to perfect. No spring frosts, no serious hot spells, and no significant rain prior to harvest. All of our grapes achieved optimum flavor ripeness without excessive sugar levels, and maintained their natural acid balance. Yields were moderate, averaging around 3 to 5 tons per acre, although Wildcat was quite a bit lower, as always. All of the grapes destined for the Carneros Chardonnay blend were picked by hand from September 5 through October 8.

WINEMAKING NOTES: The 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 to French and Hungarian oak barrels for fermentation, 20% of which were new. 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 few lots, however, were tank fermented and then barreled down later to emphasize the fruit and aromatics. The final blend was assembled just prior to bottling, which ran from June 2 through June 18, 2008.

TASTING NOTES: Beautiful pale straw gold in color, the aromas are reminiscent of lime oil and crème brûlée. In the mouth there is lush baked apple and ripe mango, with a hint of cinnamon toast. It finishes with a good deal of weight, but is still light on its feet.

This vintage produced 24,390 (750 ml) cases