



## 2008 Chardonnay Arroyo Seco, Monterey County

### The Numbers

Varietal(s):	100% Chardonnay
Appellation:	Arroyo Seco- Redding Ranch Vineyard
Total Acid:	.55
pH	3.64
Residual Sugar	0.4
Finished Alcohol:	14.4%
Oak Regime:	100% French Oak barrels, 35% new, 65% 2 <sup>nd</sup> and 3 <sup>rd</sup> year
Bottling date(s):	September 9, 2009
Total 9-liter cases:	215

### The Vineyard – Chardonnay only

Sourced from the well draining silt and rocky gravel based alluvial fans of the Arroyo Seco AVA, in the mid region of the Salinas Valley. This AVA is particularly windy and cool, producing grapes with lush tropical fruit flavors and crisp acidity. The majority of the grapes in this wine were grown on clone 96.

### The Vintage-

The fruit was destemmed and whole berry pressed without addition of SO<sub>2</sub>, the juice was then settled for 1 day and racked off the sediment. After racking, the juice was inoculated with CY3079 yeast (Selected for structure and purity of fruit). The CY3079 yeast tends to make 'pretty' wines, with elegance rather than power. The wine was barreled down at first signs of yeast activity, and cool fermented in our barrel room. Fermentation lasted 14-28 days. The wines were inoculated with *Viniflora Oenos* malolactic bacteria at dryness, and completed 100% malolactic fermentation in the barrel. The lees were stirred bi-monthly at first, then once monthly for the duration of barrel ageing. The Wine was pulled from barrel in July of 2009 and bottled on September 10, 2009. The wines were 100% barrel fermented in French Oak, with 35% in new medium toast Marsannay and Damy barrels, with the remaining 65% in assorted 2<sup>nd</sup> and 3<sup>rd</sup> year barrels.

### The Wine

Young, with a pale gold tinge, the nose is pretty and delicate. Aromas of pineapple, papaya, and mango are typical of this vineyard. Light toastiness in the background aromatics, gives way to weighty tropical fruit flavors of pineapple and mango layered with buttered toast in the mouth. This wine will become increasingly expressive and round as it matures in the bottle.