

WINE FACT SHEET

2009 CHARDONNAY

Harvested: September 16, 2009

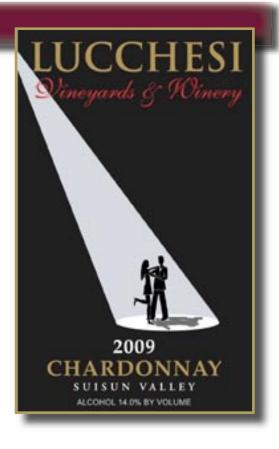
Blend: 100% Chardonnay **Appellation:** Suisun Valley **Sugar at Harvest:** 24.5 °Brix **Alcohol:** 14.0% by Volume

pH: 3.49

278 cases bottled March, 2011

Winemaking:

Whole cluster pressed, juice was barrel fermented in 10% new, once and twice filled French oak barrels. The wine aged sur lie for 6 months for added complexity.



Tasting Notes:

Juicy acidity, crushed pineapple and meyer lemon with a tangy mineral flavor. A touch of green apple on the finish with buttered toast.

Food Pairing:

Try our Chardonnay with appetizers such as crab cakes or mild to medium flavored cheeses such as Gruyere. This wine also complements salads, seafood pasta dishes or chowders, and poultry.

Retail Price: \$19.00