

# LUCCHESI

*Vineyards & Winery*

## 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

