



**2009 CHARDONNAY  
Vineburg  
Technical Information**

<b>Harvest Date:</b>	September 4 – 21, 2009
<b>Varietal Composition:</b>	100 percent Chardonnay
<b>Appellation:</b>	Carneros - Sonoma
<b>Vineyards (all Estate):</b>	100 percent Vineburg Vineyard
<b>Bottling Date:</b>	June 2010

**Vintage Notes:** Compare the nearly thirty days of intense frost from spring 2008 to the fewer than five frost incidents in 2009, the start to the vintage was much less eventful for growers who were able to sleep nights not worrying about the threat of frost—or the lack of water to combat it if it came. Late spring rains delayed irrigation needs and the warm spell in June helped curtail excessive canopy development. The nearly 14 days of 100°f plus temperatures that mark a typical growing season, 2009 counted perhaps only four or five overall, again helping to reduce demand for water when the resource was relatively scarce.

**Winemaking Notes:** Vineburg Chardonnay is traditionally fermented in both 60 gallon French oak and 75 gallon stainless steel barrels. This vintage 48% of the blend was fermented in stainless steels barrels and the balance was fermented in French oak barrels (16% new). Aged for over 6 months in barrel, during which the lees were stirred twice a week in the stainless barrels and once a week in the oak barrels.

**Analysis:** Alcohol, 14.8 percent; titratable acidity, 5.28g per L; pH, 3.55; residual sugar, dry.

**Tasting Notes:** The stainless barrels highlight the vineyard aromatics of mineral and floral, while the oak portion broadens the palate. The twice weekly stirring of barrels give the wine a creaminess on the mid-palate without introducing oak barrel flavors or aromas, keeping the focus on the attributes of the vineyard.

**Suggested Retail Price:** \$30.00