



**2007 CHARDONNAY**  
**Vineburg**  
**Technical Information**

<b>Harvest Date:</b>	September 5 – 8, 2007
<b>Varietal Composition:</b>	100 percent Chardonnay
<b>Appellation:</b>	Carneros
<b>Vineyards (all Estate):</b>	100 percent Vineburg Vineyard
<b>Bottling Date:</b>	July 2008
<b>Release Date:</b>	July 2009

**Vintage Notes:** The year began dry with some very cold days and single-digit nighttime temperatures around the New Year holiday. The season continued dry, with about 60% of normal precipitation throughout the appellation. Temperatures were warmer than normal as winter continued into spring with resulting earlier budding, bloom and set in the vineyards across all varieties. The summer growing season continued on the mild to cool side, with few days topping 100 degrees, even in the warmest locations in the appellation. A heat spike around the Labor Day holiday added the boost of sugar development that growers were looking for to complement the excellent acid structure developed in the white varieties.

**Winemaking Notes:** Average harvest sugar was 23.8 Brix. After pressing, all fermentation took place in barrels, traditional 60 gallon French oak burgundy barrels and 75 gallon stainless steel barrels. The wine is a blend of the two, 52 percent fermented in traditional French oak barrels and 48% fermented in stainless steel barrels. The lees were stirred in the French oak barrels once a week and twice a week in the stainless steel barrels. The oak barrel fermented portion is 100 percent French oak, 14 percent new. The wine was aged seven months in barrel and two percent completed malolactic fermentation.

**Analysis:** Alcohol, 14.2 percent; titratable acidity, 5.50g per L; pH, 3.62; residual sugar, dry.

**Tasting Notes:** Yellow straw color. Intense aromas of honeysuckle, cantaloupe, orange blossom, mineral and ripe green apple. On the palate, the wine has good weight and citrusy flavors with a vibrant acidity. A long finish with lingering flavors of mineral and citrus zest.

**Suggested Retail Price:** \$30.00