



**2008 CHARDONNAY
Vineburg Vineyard
Technical Information**

Harvest Date:	September 9 – 11, 2008
Varietal Composition:	100 percent Chardonnay
Appellation:	Carneros - Sonoma
Vineyards (all Estate):	100 percent Vineburg Vineyard
Bottling Date:	June 2009

Vintage Notes: Winegrowers across Napa and Sonoma met the challenges of a crazy weather year, harvesting fruit with incredible concentration which, by all accounts, is showing 2008 as a low-yielding, yet high-quality vintage. In contrast to 2007, the New Year began with intense storms that brought high winds and heavy rains to the region, but the precipitation soon waned and for the second year in a row, the valley received little more than 60% of its normal rainfall. The spring season was one of the driest on record with virtually no rainfall. The drier soils prompted vines to push out early, providing the "perfect storm" for frigid, dry air to create conditions for the deepest and longest frost period in decades. Within the same week that many had been irrigating for frost protection, vineyards were irrigated because of a multi-day heat spike that brought early season temperatures into the triple digits in many parts of the appellation and at the time that vines were beginning to flower, another time when fruit and vine development is particularly susceptible to extremes. Because of the early vine development in spring, growers were initially predicting a very early harvest, however because of the cooler summer it started just a little ahead of normal. The pace of harvest was break-neck with cellar crews often working around the clock to crush the fruit that was coming in all at once.

Winemaking Notes: Vineburg Chardonnay is traditionally fermented in both 60 gallon French oak and 75 gallon stainless steel barrels. This vintage we felt the stainless barrels alone showed the best of the Vineburg Vineyard.

Analysis: Alcohol, 14.5 percent; titratable acidity, 5.14g per L; pH, 3.70; residual sugar, dry.

Tasting Notes: These stainless barrels highlight the vineyard aromatics of mineral and floral. 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