

VINTAGE

2007

APPELLATION

87% Alexander Valley,
11% Russian River Valley,
2% Carneros

BLEND

100% Chardonnay

COOPERAGE

30% new French oak,
70% older French oak

**TASTING NOTES**

The 2007 Alexander Valley Chardonnay is a delicious wine with floral and fruit aromas of orange blossom, citrus, pear, figs, green apple, and a hint of toasted marshmallow and caramel. Generous on the palate, creamy vanilla undertones balance layers of toast and spice on the finish.

VINTAGE NOTES

Grapes come from our vineyards in three growing regions in Sonoma County: Alexander Valley, Russian River Valley and Carneros. Early bud break in March led to a dry and moderate spring and summer. Sixty percent of the grapes for this wine were harvested within the first few weeks of September, with harvest being fully completed the beginning of October.

WINEMAKER NOTES

Over 60 individual Chardonnay lots were either whole-cluster pressed or gently crushed, de-stemmed, pressed and then cold settled for two days in stainless steel tanks before moving to barrels. Aged separately in French oak, the wines completed 75 percent malolactic fermentation and were sur lie aged and stirred every two weeks for ten months.

FOOD PAIRINGS

This wine is perfect with rich foods such as lobster, scallops and salmon, or chicken, pork, turkey and veal dishes. Creamier, more pungent flavored cheeses are also perfect with this Chardonnay.

WINE INFORMATION

Bottled:	June/July 2008
Released:	February 2009
Alcohol:	13.9%
pH:	3.46
TA:	0.61

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