



WINE STATISTICS

VINEYARDS:	54% Roche; 20% Smith; 11% Larson; 11% Schug Estate; 2% Ricci; 2% Sangiacomo
APPELLATION:	Sonoma Coast
HARVEST DATES:	August 30 th through September 26 th , 2007
SUGAR AT HARVEST:	24.4 degrees Brix average
FERMENTATION:	15% oak cask fermented; 85% cold-fermented in stainless steel tanks
AGING / COOPERAGE:	15% aged "sur-lie" for 5 months in 300 to 600 gallon neutral oak casks
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.70 g/100ml; pH = 3.44
PRODUCTION:	8163 cases (12 x 750ml)
RELEASE DATE:	July 1 st , 2008
WINERY RETAIL:	\$24 per 750ml bottle, upon release

WINEMAKER'S NOTES

We crafted this Chardonnay from select vineyards located in the Sonoma Coast appellation. This new AVA includes only the cooler portions of Sonoma County that are ideal for growing Chardonnay, including Carneros, southern Sonoma Valley, and the fog-influence microclimates of western Sonoma County. Produced in a lively, crisp style that emphasizes varietal character without the use of new oak, it has a spicy citrus bouquet that leads to juicy flavors of white peach and nectarine, followed by a sleek, juicy finish. Try it as an elegant aperitif paired with hors d'oeuvres, or with lighter dishes such as soups, salads, seafood and pasta dishes.