



### **WINE STATISTICS**

<b>VINEYARDS:</b>	42% Schug Estate; 25% Ricci; 13% Cornerstones; 9% Sangiacomo; 5% Iund; 4% Smith; 2% Wood Valley
<b>APPELLATION:</b>	94% Carneros; 6% Sonoma Valley
<b>HARVEST DATES:</b>	September 4 <sup>th</sup> through October 5 <sup>th</sup> , 2007
<b>SUGAR AT HARVEST:</b>	23.9 degrees Brix average
<b>FERMENTATION:</b>	100% barrel fermented
<b>AGING / COOPERAGE:</b>	Aged "sur-lie" for 8 months; 22% new medium toast French "Allier" oak barrels
<b>ALCOHOL:</b>	14.0% by volume
<b>ACIDITY:</b>	TA = 0.74 g/100ml; pH = 3.41
<b>PRODUCTION:</b>	5,178 cases (12 x 750ml); 600 cases (12 x 375ml); 10 cases (6 x 1.5L)
<b>RELEASE DATE:</b>	September 1 <sup>st</sup> , 2008
<b>WINERY RETAIL:</b>	\$28 per 750ml bottle, upon release

### **WINEMAKER'S NOTES**

*Chardonnay grapes grown on our cool-climate Carneros Estate vineyard underwent traditional European winemaking practices of barrel fermentation and aging on the lees ("sur-lie"). Additional complexity was contributed by Chardonnay grown on the Sangiacomo, Ricci, Iund, Cornerstones, Smith and Wood Valley vineyards. The result is a wine with the powerful elegance of the finest white Burgundy. It has a ripe, spicy tropical bouquet with flavors that suggest citrus, pear and apple-butter. Well-balanced acidity gives it a crisp, clean finish, making it an excellent wine with food. Try it with cream soups, seafood, fowl, veal and pasta dishes.*