



2007 Estate Bottled
Chardonnay
Russian River Valley

TECHNICALLY

HARVEST DATE:
Sept. 12 – 27, 2007

pH
3.38

TOTAL ACIDITY:
.69

RESIDUAL SUGAR:
0.27

ALCOHOL:
14.5%

WINEMAKER:
JASON DE LOACH

CASES PRODUCED:
4,223

RELEASE DATE:
August, 2008

SUGGESTED RETAIL PRICE:
\$18

THE VINEYARDS

Cecil De Loach has been farming Russian River Valley Chardonnay for over 30 years and was among a small group of vintners that helped define this premier region as chardonnay country.

THE WINEMAKING

After crushing and de-stemming immediately to press, the chardonnay juice is fermented in French oak barrels. It then goes through a malolactic fermentation that naturally creates a light buttery flavor and smooth mouth feel. While on its lees the wine is hand-stirred in barrel every month for nine months. This process develops an additional complexity of flavors and aromas.

THE WINE

Our chardonnay displays a ripe apple aroma with notes of cream and honey and a touch of toasty oak spice. The refreshing crisp green apple flavor is balanced by light butterscotch and vanilla tones with hints of spice and banana crème brûlée. This beautiful full bodied chardonnay has enough bright acidity to be served on any occasion.