



2010 Chardonnay Russian River Valley

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 valley as a premier Chardonnay region. The coastal fog that covers our rolling vineyards allow the grapes to ripen slowly, and give the flavors time to develop.

The Winemaking:

After crushing and de-stemming immediately to press, the Chardonnay juice is fermented 100% in French oak barrels. While in barrel, the 75% of wine 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 once a month, and topped twice a month for eight months. This process develops and additional complexity of flavors and aromas.

The Wine:

Our straw colored Chardonnay leads off with a refreshing bouquet of pineapple and honey, which is closely followed by a citrus and tropical mouth. A slight minerality compliments the crisp green apple finish. Pair this Chardonnay with grilled chicken and seafood, or with a garlic and olive oil pasta.

Technical Information:

Harvested: September 13th – October 14th, 2010 **Release Date:** Winter 2011

Alcohol %: 14.1 **pH:** 3.34 **Total Acidity:** .69 **Residual Sugar:** .20%

Case Production: 5,800 **Suggested Retail Price:** \$19

Winemaker: Jason De Loach

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