



#### THE STORY

Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.

#### THE WINE

- Whole cluster pressed to tank
- Partial malolactic fermentation (spprox. 75%)
- Aged 17 months sur lie in 50% new French oak
- Alcohol by volume 14.7%
- pH 3.6
- Bottle date: March 2008
- 825 cases produced

**WINERY TASTING NOTES** This wine leads one to dream of fresh nectarines, pears and kiwis that will soon arrive at your local market. The aromas remind me of home; walking past blossoming orange trees one captures the nuance of this Chardonnay. Wet stone minerality mingles with caramel, orange blossom and stone fruit to make this wine one of the most seductive vintages to date. Smooth on the palate, this wine expands to complex flavors of lemon pie, topped with caramel and hazelnuts.

- Whitney Fisher, Winemaker