



THE STORY

Planted in 1975, the Whitney's Vineyard (so named after Fred and Juelle Fisher's first daughter) is located on a gravelly hillside with a gently sloping southwestern exposure. The Vineyard is planted to Old Wente clone Chardonnay and produces less than one ton per acre. Today, these vines produce small berries that express their mountain heritage with mineral undertones and uniquely concentrated fruit flavors.

THE WINE

- Whole cluster pressed to tank, cold settled for 24 hours, barrel fermented
- 75% of barrels completed Malolactic fermentation
- Aged 18 months sur lie, 100% French Oak (50% new)
- Alcohol by volume 14.7%
- Bottle date: March 2008
- 450 cases produced

WINERY TASTING NOTES The 2006 *Whitney's Vineyard* shows aromas of lemon custard, sliced pineapple and marzipan. The wine begins with a smooth and supple entrance to the palate then opens with flavors of honeydew melon, green apple and pear. A flinty mineral acidity ties the wine together finishing with flavors of fresh Meyer lemon and toasted crème brûlée.

- Whitney Fisher, Winemaker

REVIEW Pale yellow-gold. Reticent but pure nose suggests orange zest, spices, minerals and fresh herbs. Subdued and rather delicate on the palate, offering flavors of dusty stone, talc and orchard and soft citrus fruits... Finishes spicy and long, with a lightly saline quality; this melts into the palate like a sake. Initially seemed a bit warm on the back but showed better grip and finishing minerality with aeration.

- Stephen Tanzer, *International Wine Cellar*