



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
- 100% Malolactic fermentation
- Aged 18 months sur lie, 100% French Oak (50% new)
- Alcohol by volume 14.5%
- Bottle date unfiltered in March 2010
- 125 cases produced

WINERY TASTING NOTES Delicate aromas of tropical fruits, honeydew melon and white nectarine mingle with a floral component of citrus blossom and jasmine. The palate opens with flavors of lemon zest, caramel and marzipan, leading to nuanced secondary notes of wet-stone minerality and fresh kiwi. 2008 balances beautiful ripeness with bright acidity, a classic vintage from this high elevation, rocky vineyard.

- Whitney Fisher, *Winemaker*