



WINDSOR SONOMA

2010 CHARDONNAY RUSSIAN RIVER VALLEY

THE APPELLATION

Covering almost 200 square miles in the heart of Sonoma County's coastal landscape, the Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the nearby Pacific Ocean. This cool maritime influence allows our Chardonnay grapes to develop full flavor maturity over an extended growing season, while retaining a high natural acidity.

THE WINE

Varietal Composition	100% Chardonnay
Clones	Dijon Clones 95 and 76
Harvest Date	September 2010
Average Brix at Harvest	23.8°
Fermentations	Native primary and malolactic
Yeasts	Wild
Barrel Aging	9 months in French oak (45% new)
Bottling Date	August 11, 2011
Alcohol	13.5%
Total Acidity	0.58g/100ml
pH	3.42
Production	1,815 cases
Release Date	January 2011

TASTING NOTES

100% Chardonnay fruit comes from both the cooler and slightly warmer regions of the Russian River Valley. The cooler region fruit ensures nice acidic and mineral balance while the warmer region fruit provides lush tropical notes. The vines are over 20 years old which gives this Chardonnay lovely depth to explore.

The 2010 Chardonnay displays crisp citrus characteristics, complemented by lush tropical notes. Given the sur lies aging, there's a pleasant creamy texture on the palate. This wine also possesses an enjoyable mineral quality, unique to the Russian River Valley. With Guava, Green Apple, and other bright fruits we're confident you'll enjoy this wine with fish, white meats and salads. However, you'll also discover it's lovely all by itself!

WINE MAKING

Our Chardonnay grapes were whole-cluster pressed and fermented in French oak. The wine was aged 9 months in 45% new French oak and 55% neutral French oak; the wine was aged sur lies with stirring every 2 weeks.

