

## 2009 CHARDONNAY – MONTEREY

We select our Chardonnay fruit from Monterey County where the Pacific breezes create the perfect environment for this cool climate grape. The grapes were picked early in the morning and delivered immediately to the winery. The fruit was whole cluster pressed and then chilled down to 45° F for 48 hours in order to settle out the sediment. All the juice was then racked to barrels for fermentation. The barrels completed malolactic fermentation in two months. The wine was then aged on lees for 9 months, with lees stirring taking place twice a week for the first 4 months to increase complexity and mouthfeel.

### TASTING NOTES

**Color:** Light straw

**Aroma:** Peach, pineapple and toasty oak

**Taste:** Rich, buttery, medium bodied; fresh acidity with a lingering finish

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2012

Store in dark dry place at 55° – 65° F

Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

### TECHNICAL NOTES

| Harvest date | Brix <sup>o</sup> | Vineyard | Variety    |      |
|--------------|-------------------|----------|------------|------|
| 10.22.09     | 23.4              | Monterey | Chardonnay | 100% |

**Aging:** 8 months French oak barrels

**Bottling date:** 07.06.10

**Release Date:** 10.01.10

**Cases produced:** 2872

**Alcohol:** 14.2%

**pH:** 3.55

**Total Acidity:** 7.1 g/L

**Residual Sugar:** dry



*H. Gubler*

Matthias Gubler, Winemaker

*A rich Chardonnay with subtle oak influence*