

PATIANNA[®]

Organic Vineyards



2009 Chardonnay

Vineyard:	Patianna Estate, Certified Organic by CCOF
Appellation:	Mendocino County, Hopland
Harvest:	Hand-picked and hand-sorted Sept. 10 th , 11 th , 12 th and 16 th
Varietal:	100% Estate Grown Chardonnay
Fermentation:	Cold fermented entirely in stainless steel with selected yeast strains
Winemaking:	Aged <i>sur lie</i> for six months in French oak, no malolactic fermentation
Alcohol:	13.9%
Total Acidity:	0.628 grams/100 ml
pH:	3.39
Bottled:	June & August 2010
Cases Produced:	7,000
California Retail:	\$18.00

Description: Our Chardonnay vines thrive in sandy, gravelly soils bordering the Russian River in Hopland. We whole cluster pressed and fermented the Chardonnay in stainless steel tanks, where the wine remained for nine months *sur lie*. A light touch of medium-toasted French oak enhanced the bright luscious fruit. The wine shows attractive, fruit-forward floral and white peach aromas with hints of tropical fruit.

Winemaker: Mike Lee

June 2010