

2011 CHARDONNAY

Whispering Oaks, Mendocino County



IN THE VINEYARD

The 2011 vintage was challenging. Late spring rains were followed by a relatively cool summer and an early fall. We walked the vineyards frequently to make sure the fruit coming to the winery was mature and would produce great wine. Whispering Oaks Vineyard is a certified organic (CCOF) vineyard located in the Ukiah Valley. It gets enough sunshine and wind to ripen the Chardonnay clones planted there.

IN THE CELLAR

The grapes for this wine were hand-harvested and brought directly to the winery, where we carefully transferred the whole clusters to the press. After pressing, the juice was pumped into stainless steel tanks. At the end of fermentation, the wine was racked off the lees, and subsequently racked back to barrel. The wine then underwent five months of aging in 20% new French oak barrels before bottling in May 2012.

IN THE BOTTLE

On the nose, this wine offers lovely paper-whites, pear, apple, banana, baking spices, and wet stone. The palate features key lime, orange cream, baking spices, Mexican chocolate, rich texture, and a long dark chocolate finish.

AT THE TABLE

Our Mendocino Chardonnay is a wonderful match for tangy cheese, such as chevre or feta. Try it with Roasted Rosemary Chicken or Boudin Blanc sausages.

VINEYARD
100% Whispering Oaks

HARVEST DATES
October 2 & 3

BRIX AT HARVEST
22.2°

BOTTLING DATE
May 3, 2013

ALCOHOL
13.5%

RESIDUAL SUGAR
0.05%

CASES PRODUCED
990

RELEASE DATE
January 2014

RETAIL BOTTLE PRICE
\$22