

2009 FOGGY OAKS CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

This is the second vintage of Chardonnay we have produced exclusively from our estate Foggy Oaks vineyard. Since 2003, our winemaking team has worked tirelessly both in the vineyards and cellar, in an effort to craft world-class Chardonnay. Aged in 100% French oak, with partial malolactic fermentation and whole cluster pressed for gentle extraction, Foggy Oaks Chardonnay expresses cool Russian River Valley maritime influences while maintaining a flavorful and expressive character.

GROWING SEASON

2009 was a near perfect growing season, with the only blip a minor shortage of water from light winter rains. Growing conditions were ideal with bud break and bloom happening normally. Summer temperatures were moderate with minimal heat spikes. Harvest conditions were superb and by the time the rains came in early October most of our fruit was in the barn.

WINEMAKER COMMENTS

On the nose, this vintage of Foggy Oaks Chardonnay offers lush, luxurious aromas of melon and honeysuckle. On the palate, the wine is rich and textured with excellent acidity to balance out the apricot, pineapple and vanilla notes. A wonderful flintiness holds the wine together with bright citrus characters and buttery richness. Balanced from start to finish this beautiful wine has wonderful structure and balance.

2008 Vintage

88 Points

Wine Spectator Magazine

89 Points, HIGHLY RECOMMENDED

California Grapevine



RELEASE DATE	November 2011
BLEND	100% Chardonnay
APPELLATION	Russian River Valley
HARVEST DATES	September 10 – 29, 2009
ALCOHOL	13.9%
RESIDUAL SUGAR	Dry
FERMENTATION	100% barrel fermented; 75% malolactic
BARREL AGING	11 months in 100% French oak; 34% new oak
pH	3.68
TA	.66g/100mL
SOILS	clay/loam
VINE AGE	11 years
YIELDS	4-5 tons per acre