

2009 MAROON CHARDONNAY

RELEASE DATE	May 2010
APPELLATION	Napa Valley (Oak Knoll District)
BLEND	100% Chardonnay
ANALYSIS	14.6% Alcohol 0.69 g/100mL TA 3.72 pH



The Wine

The 2009 Chardonnay was harvested in mid-September 2009. The grapes were whole-cluster pressed (not crushed). After a couple of days of cold-settling the raw juice, the must was reacked to French oak barrels for fermentation and aging. The fermentation lasted about 30 days and kept cool at 55F to help preserve aromas. The resulting wine was aged on the yeast lees for 10 months prior to bottling.

The Bottom Line

The 2009 Maroon Chardonnay has a wonderful nose of ripe tropical fruit. We find pineapple, pear and hints of caramel and butter. The oak integration is nice with subtle tones of lightly toasted vanilla. On the palate the wine is rich and full with a great midpalate of ripe fruit and a long vibrant finish. There is a nice beam of acidity that lends a freshness to the wine.

Chill Out. Drink Now through 2012.