

# CHARDONNAY

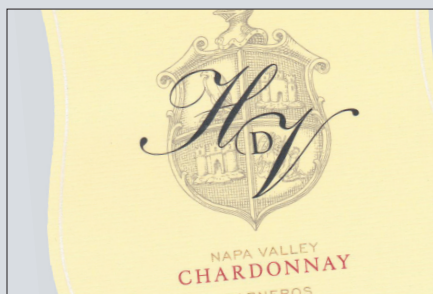
## Los Carneros

### The Chardonnay Data Sheet

#### Wine



2008 Hyde Vineyard Chardonnay (14.2% alc.) \$55



2008 Hyde Vineyard Chardonnay (14.5% alc.) \$60



2009 Carneros Chardonnay (14.9% alc.) \$60

#### Winery Vineyard

#### Patz & Hall Hyde Vineyard

#### HdV Hyde Vineyard

#### Hudson Vineyards Hudson Vineyards

#### Winemaker's goal

Express rich complexity of California fruit with sur lie character and bit of reduction. Looking for high acid, minerality and structure.

The goal is to create the essence of the place in the bottle. Hyde is all stone fruit minerality. We want restrained opulence and elegance, finesse and balance.

We want that natural California fruit, but we want it big and creamy with a long finish from acidity. We want something big and bold with length and character.

#### Winemaker

James Hall

Stéphane Vivier

John Kongsgaard/  
Christopher Vandendriessche

#### State, County

CA, Napa

CA, Napa

CA, Napa

#### AVA

Carneros

Carneros

Carneros

#### Vineyard Location

3250 Carneros Hwy.

3250 Carneros Hwy.

5398 Carneros Hwy.

#### Vineyard Data

#### Predominant Geology (soil type)

Haire loam

Shallow clay over hard pan clay

Haire loam

#### Elevation

Around 65 feet

25 to 300 feet

300 feet

#### Vine Spacing

5x8 feet

6x11feet and 5.5.x7 feet

4x8 feet

#### Exposure

Southwest

Southeast

South-southwest

#### Selections

Old Wente

Old Wente and Calera (San Benito)

Heritage from Hudson and Hyde

#### Irrigation or Dry-Farmed

Drip irrigation

Dry-farm when possible

Irrigate

#### Farming (organic, biodynamic, traditional)

Traditional

Sustainable; some blocks organic

Sustainably farmed

#### Winemaking Data

#### Crush Details

Whole-cluster press, 1.4 bar max

5 hr.-whole-cluster pressing, 1.2 bar

Whole-cluster

#### Yeast

Native yeast

Half native, half inoculated

Native yeast

#### Fermentation Temperature

59° to 70° F

60° to 72° F

#### Barrel Fermentation

Yes

Stainless steel 1-5 days then barrel

20 mos., no racking, no SO<sub>2</sub>

#### Oak Program

100% French, 50% new

French, 20% new

100% new Francois Frères (mt)

#### Barrel Aging

11 months

12 mos., then 3 mos. st. steel

22 months

#### Racking

Two rackings

One for bottling

One to bottle

#### Filtering

None, bentonite fining

None

None

#### Lees

Stir prior to fermentation, stir weekly through ml

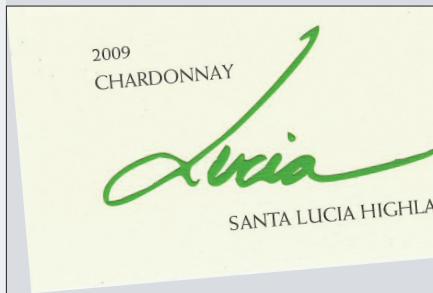
Stir last 5 days of fermentation

Stir weekly, then monthly, then bi-monthly

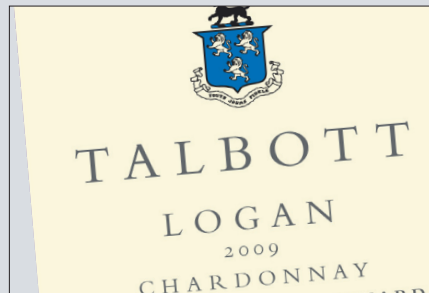
# Santa Lucia Highlands

## The Chardonnay Data Sheet

### Wine



Lucia 2009 Santa Lucia Highlands Chardonnay (14.1% alc.) \$40



2009 Logan Chardonnay, Sleepy Hollow Vineyard (14.9% alc.) \$22



2009 Double L Vineyard Chardonnay (14.2% alc.) \$36

### Winery Vineyard

#### Winemaker's goal

### Lucia Pisoni Vineyard

We want the intensity of site balanced by lively aromatics and bright acidity, along with modest oak.

### Talbott Vineyards Sleepy Hollow Vineyard

Looking for clean, balanced, fruit-driven wine. Logan is richer, fuller-bodied and carries more oak than our Kali Hart but a bit less extracted than our vineyard-designates.

### Morgan Double L Vineyard

The goal is to make clean Chardonnay with good acidity and balanced flavors from mineral, fruit and oak.

#### Winemaker

Jeff Pisoni

Dan Karlsen

Gianni Abate

#### State, County

CA, Monterey

CA, Monterey

CA, Monterey

#### AVA

Santa Lucia Highlands

Santa Lucia Highlands

Santa Lucia Highlands

#### Vineyard Location

Southern tip of AVA

River Rd.

River Rd. near northern tip of AVA

### Vineyard Data

#### Predominant Geology (soil type)

Gravelly decomposed granite

Decomposed granite

Sandy loam, well drained

#### Elevation

1,300 feet

300 to 500 feet

200 to 500 feet

#### Vine Spacing

5x8 feet

5x8 and 8x12 feet

6x5 feet

#### Exposure

Southeast

Northeast

Northeast

#### Selections

Clone 4 and Old Wente

Old Wente, 95, 76

95,96,76,4,17,15,CH Musque

#### Irrigation or Dry-Farmed

Irrigation

Irrigation

Drip irrigation

#### Farming (organic, biodynamic, traditional)

Certified sustainable

Traditionally-farmed

Certified organic

### Winemaking Data

#### Crush Details

Hand-sort, whole-cluster press

Whole-cluster press

Whole-cluster press

#### Yeast

Native yeast

Montrachet D254

Montrachet CY3079, D254

#### Fermentation Temperature

58° to 65° F

62° F

60° F

#### Barrel Fermentation

100%

80%

100%

#### Oak Program

100% French, 50% new

100% French, 20% new

100% French, 35% new

#### Barrel Aging

11 months

10 months

10 months

#### Racking

Just to bottle

Just to bottle

1 rack at 5 months

#### Filtering

No filtering, no fining

0.2 crossflow

Sterile filter

#### Lees

Stir weekly during ml

Stir for sluggish ferments only

Stir for sluggish ferments only, stir 4-5 times monthly for ml

# Willamette Valley

## The Chardonnay Data Sheet

### Wine



2009 Caitlin's Reserve Chardonnay (13.9% alc.) \$40



2008 Seven Springs Vineyard Summum Chardonnay (13.4% alc.) \$120



2007 Côte Sud Vineyard Dundee Hills Chardonnay (13.9% alc.) \$45

### Winery Vineyard

#### Winemaker's goal

### Adelsheim Vineyard Stoller Vineyard

We are after vineyard intensity with a lean angular texture and rich flavor that lingers. Wine that ages well and develops more complexity as it ages.

### Evening Land Vineyards Seven Springs Vineyard

We want to showcase our individual vineyards to make elegant wine that balances fruit, minerality and complexity and will improve with age.

### Domaine Serene Estate Côte Sud

The style has leaned toward the powerful and concentrated end of Burgundy. We hope to bring some leanness and minerality into the wine to make it even more complex.

#### Winemaker

David Paige

#### Isabelle Meunier/ Dominique Lafon

Tony Rynders

#### State, County

OR, Yamhill

OR, Yamhill

OR, Yamhill

#### AVA

Dundee Hills

Eola-Amity Hills

Dundee Hills

#### Vineyard Location

NE McDougall Rd.

Just outside Salem, OR

Hilltop Lane

### Vineyard Data

#### Predominant Geology (soil type)

Jory

Volcanic basalt of Nekkia series

Jory

#### Elevation

400 feet

400 to 500 feet

600 to 650 feet

#### Vine Spacing

7x5 feet

12x8 feet

8x4 and 8x5 feet

#### Exposure

Southwest

East

South

#### Selections

Clone 76

Dijon 76

Clones 75, 76, 78, 95,96

#### Irrigation or Dry-Farmed

Dry-farmed

Dry-farmed

Dry-farmed

#### Farming (organic, biodynamic, traditional)

LIVE

Biodynamic

Sustainable

### Winemaking Data

#### Crush Details

Whole-cluster press

Hand-sort, whole-cluster press

Whole-cluster to press

#### Yeast

CY 3079, QA23

Native/indigenous

Montachet, QA 23, CY 3079

#### Fermentation Temperature

60° to 70° F

Peak at 71° F

58° to 64° F

#### Barrel Fermentation

100%

100%

100%

#### Oak Program

All French, 20% new

All French, 25% new

All French, 45% new

#### Barrel Aging

9-10 months

11 months barrel, 4 months tank

16 months

#### Racking

None until blending

One

Just to bottle

#### Filtering

Sterile-filtered

None

Sterile-filtered

#### Lees

Stir for sluggish fermentation only

Stir for sluggish ferments only

Stir for sluggish ferments only, stir monthly for ml