

# LEDGEWOOD CREEK

WINERY & VINEYARDS



## 2007 Three Clone Chardonnay

SUISUN VALLEY

### TASTING NOTES

Our Three Clone Chardonnay is made from a selection of the best lots we produce from each year among the five distinct clones grown on the Estate. To fully develop the potential of the grape it is critical to employ the finest, and often most time consuming, techniques possible. This wine embodies a true expression of the Chardonnay grape from our location. The winemaking influences of toasted oak and malolactic fermentation are present, but at levels meant to enhance the basic structure without being overbearing. I find this wine to be remarkable in its pure representation of the Chardonnay grapes from which it came and savor its perfect flavor and lingering finish.

Larry Langbehn, *Winemaker*

### THE VINEYARDS

The largest varietal in production on the LedgeWood Creek Estate is Chardonnay. We have identified twelve different blocks and sub-plots which have distinctive growing conditions and flavor characteristics. There are five (of which we have chosen three) individual clones of the Chardonnay grape grown within these blocks. Each clonal selection has a distinct growth pattern and a unique profile of aroma and flavor. We are challenged each year to respond to the individuality of each block, sub-plot and type of grape (clone) so that we can deliver the highest quality fruit possible.

### WINEMAKING

The large variety of plantings within our vineyards gives us choices when producing Chardonnay. It is the patience and dedication to the details of blending that makes this wine so fine. Barrel fermentation, and malolactic fermentation are essential tools in our winemaking process. 2007 presented the opportunity to purely express the Chardonnay grape. We opted to emphasize this expression in a higher proportion of barrel-fermented wine. This gives the wine its lightly toasted character which ultimately complements the finished product.

### FOOD PAIRING

Stronger fish such as salmon, medium strength cheeses, creamy pastas such as Fettuccine Alfredo, pork ribs.



### STATS

<b>Grapes:</b>	100% Chardonnay
<b>Appellation:</b>	Suisun Valley
<b>Harvest:</b>	October, 2007
<b>Fermentation:</b>	80% in a combination of new and neutral French oak barrels, 20% in stainless steel tanks, 40% malolactic fermentation
<b>Barrel Aging:</b>	Over 9 months in varying levels of French oak barrels
<b>Bottling Date:</b>	07/02/08
<b>Release Date:</b>	10/01/08
<b>Ph:</b>	3.67
<b>TA:</b>	.57 g/100mL
<b>Alcohol:</b>	13.8%
<b>Sug. Retail:</b>	\$15.99

