



Grapes

100% Chardonnay

Appellation

Suisun Valley

Source

Estate Grown

Vineyard

J-T Ranch - Block 1 East
LCW - Block 1

Harvest

October, 2007

Fermentation

85% Tank-fermented,
15% Barrel fermented
in neutral French oak
barrels; 35% aged 6
months in neutral and
1 year old (10%)
French oak barrels.

pH

3.65

ta

0.62g / 100mL

Alcohol

13.9%

Suggested Retail

\$9.99

WINEMAKER COMMENTS

Here's the story... we set out to make a high quality, affordably priced California Chardonnay and we did just that. It's balanced and complex with white peach and floral aromas (think gardenias) and a hint of toast to enhance the wine's complexity. No pretensions; just a really enjoyable, clear expression of Chardonnay from our 20-year-old vineyards. By keeping the goal simple, we over-achieved. I envision a bright shiny day and a cold glass. I can't help but imagine just how pleasurable this wine really is as I take in my last sip.

— *Larry Langbehn, Winemaker*

VINTAGE COMMENTS

2007 was hailed as another exceptional vintage in Northern California. Grape complexity develops with time on the vine and patience in the vineyard. Suisun Valley experienced an unusually long, cool growing season in 2007 that was ideal for extended development of aromas and flavors. A dry spring with warm temperatures in February and March pushed the vines toward an early bud-break. Bud-break was soon followed by cool, rainy conditions which slowed growth and lasted through mid-June. This early cool pattern was followed by an equally cool summer with a noticeable absence of traditional heat spikes in the later months of summer but late season light rains. The hallmark of the season was the long and cool harvest period which allowed wine grapes to reach full maturity and develop distinct varietal character. Optimal conditions in the Suisun Valley contributed to a generous crop for most varieties and fruit of outstanding quality.

FOOD

Potatoes au gratin, salmon with dill sauce, and veal piccata.

