



APPELLATION: SONOMA COAST
VARIETAL BLEND: 100% CHARDONNAY
WINEMAKER: MATTHEW RORICK
RELEASE DATE: SUMMER 2009

WINEMAKER'S NOTES

Pale yellow gold in color. Bright fresh aromas of tart lemon, date, quince, and green fig intermingle with an accent of subtle oak. On the palate, ample acidity sets the framework for sumptuous flavors of crème anglaise, ripe peach, grilled bread, and a flash of Asian pear. The delicious finish on this wine is bright and clean with hints of clove and lemon curd.

WINEMAKING

The cooler than usual growing season offered the opportunity to produce a Chardonnay that was full of varietal flavors and aromas with a perfectly focused structure for long aging. In each vintage, we identify and earmark exceptional lots of Chardonnay grapes for special treatment. With this in mind, we harvested our special lots slightly later than usual for the E x S Chardonnay in 2006. This allowed the flavors to develop into a rich expression of the variety, yet with all of the vivacious and freshening natural acid still in the grapes. After the grapes were hand harvested and pressed, the juice was barrel fermented with natural native yeasts in small French oak barrels. Throughout fermentation the lees were stirred in order to increase the roundness and weight of the wine on the palate. Bottled unfiltered and unfiltered in order to preserve the fresh purity of flavors, the 2006 ExS Chardonnay is a bold and quite focused wine. While delicious in its youth, this wine will continue to improve in character for many years to come.

VINEYARDS

Our Block 7 Chardonnay grapes are sourced from a small section of our Chardonnay vineyard located just north of San Pablo Bay on Lakeville Highway outside of Petaluma in southern Sonoma County. Cooling influences from the nearby bay converge with those from the Pacific Coast to create a particularly cool microclimate which allows for a stellar expression of the variety.

VINTAGE

The 2006 growing season in northern California was characterized by two distinct features; a spring with more than usual rain and a slightly cooler than normal summer. As a result, the grapes had an ideally paced development cycle with even ripening throughout. This Chardonnay is a true expression of the variety, featuring clean, pure flavors, ample structure and body, and balancing natural acidity.

Elizabeth Spencer

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