



2009 Chardonnay Sonoma County

Smaller vineyards growing a range of Dijon Chardonnay Clones from the Russian River AVA and the Alexander Valley AVA provided the perfect complementing fruit for creating this wine. The cooler climate Russian River provided the complexity and acidity while the warmer Alexander Valley provided depth of fruit. Both were harvested in mid-September. After a gentle pressing, the lots were fermented in a combination of new (32%) and neutral French oak barrels. A combination of malolactic fermentation and sur lies manipulation over 9 months resulted in a rich texture balanced against bright natural acidity. The resulting taste profile showcases the best of both old and new world of this classic varietal.

GROVE STREET WINERY

A Generation of Sonoma County Winemaking Tradition

Source of Grapes: Smaller vineyards growing a range of Dijon Chardonnay clones from the Russian River Valley & Alexander Valley AVA's. The combination of these two diverse growing regions has provided the perfect, complementing fruit for this outstanding example of the classic Burgundy white varietal. Vineyards range in size from 4 to 15 acres.

Grape Varieties: 100% Chardonnay consisting of 70% Dijon Clone 98 from Alexander Valley and 30% Dijon Clone 95 from the Russian River Valley. The cooler climate Russian River provided the complexity and acidity while the warmer Alexander Valley provides depth of fruit and palate weight. These vineyards are planted exclusively to the Chardonnay varietal.

Harvest: Alexander Valley and Russian River Valley Vineyards: Harvested at an average of 24.1 degree brix in mid-September.

Winemaking Technique: A combination of complete malolactic fermentation and sur lies manipulation resulted in a rich texture balanced by the bright, natural acidity found in the cooler climate Russian River Valley Dijon Clone 95 selection.

Barrel Regimen: After a gentle pressing in order to minimize contact with solids, the lots were fermented in a combination of new (32%) and neutral French oak barrels for 9 months prior to bottling. The resulting taste profile showcases the best of both the Old and New Worlds in this classic varietal.

Avg. Brix at Harvest: 24.1

Alcohol: 13.75%

pH: 3.40

Bottling Date: 6/4/10