

LA FAMIGLIA

CALIFORNIA CHARDONNAY 2009



• GRAPE SOURCING •

Our winemaker selected grapes from vineyards across California's best cool climate growing regions. These regions range from the California's North Coasts to the Delta Region of the Sacramento River. With warm, sunny days moderated by cooling influences, conditions in these areas create an ideal climate for growing Chardonnay. Grapes harvested from a variety of vineyards and areas each provide unique flavor components that together create a balanced, complex and harmonious wine.

Grape Sourcing: 100% California

• WINEMAKING •

Grapes for this wine were harvested during cooler night and morning hours to highlight the crisp citrus flavors balancing the fruit flavors in our wine. After crushing, the must was fermented for up to twelve days at cool temperatures, around 60 degrees fahrenheit, in stainless steel tanks. A portion of the blend went through malolactic fermentation, adding a silkiness and body to the wine. A splash of White Riesling and Orange Muscat add floral notes and richness to the blend, while Sauvignon Blanc enhances the crisp citrus flavors.

Varietal Blend: 99.5% Chardonnay, 0.5% Muscat Canelli

• WINEMAKER'S NOTES •

Ripe pineapple, golden apple and Anjou pear flavors are balanced by citrus notes and a smooth, creamy finish. The wine would be a heavenly match with smoked chicken salad with apples and walnuts, four-cheese pizza, calamari fritti, or Mu Shu pork.

UPC 8 51718 88096 1