



APPEARANCE:

Medium, yellow-gold in color with a brilliance and shimmering of silver that sparkles along the rim. A hint to its velvety disposition is slowly unveiled as its “legs’ slowly creep towards the bottom of the glass.

AROMA:

Classic! Complex! Compelling! Rather than unfurl at a leisurely pace, the bouquet literally jumps out of the glass and entices you in for a more intimate encounter. Heck, what’s not to like? A generous helping of apricot, honey and lemon zest are complimented nicely by aromas that are reminiscent of freshly baked vanilla custard. Interesting notes of crushed limestone, caramel, toasted marshmallows add to the pleasure.

TASTE:

A truly distinctive union of mouth watering acidity, palate teasing layers of minerality and a silky, viscous texture contribute to an altogether enjoyable experience. Tantalizing citrus notes, guava, white peaches, cinnamon spice and toasty oak lingers for what seems to be an eternity. While we would love to take all the credit for this creation, this is also an expression of Mother Nature at her Generous Best!

VINEYARD

WINEMAKING

Vineyard Manager	Herrera Vineyard Mgmt.	Winemaker	Rolando Herrera
Appellation	Los Carneros	Varietal	100% Chardonnay
Vineyard	Tierra Blanca Vineyard	Fermentation	100% indigenous yeasts
Harvest Dates	September 25, 2008	Malolactic	100%, natural
Harvest Brix	24.3	Alcohol	14.5%
Yield	2.5 lbs. of fruit per vine	Aging	11 months
		Type of Oak	100% French / 40% new

CASES PRODUCED: 800 CASES