

"A wine should be like a symphony where all the components blend across the palate to create a harmonic of pleasing flavors."



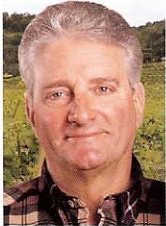
LA CHERTOSA
RESERVE SONOMA VALLEY
CHARDONNAY
2010

LA CHERTOSA™

California Wines in Classic Italian Style

"Over a century of winemaking in Sonoma Valley."

My grandfather Samuele learned the art of winemaking at La Chertosa di Farneta, the twelfth Century monastery near Lucca, Italy. I've chosen La Chertosa as my symbol for a select few Sonoma Valley wines, the valley to which Samuele brought his winemaking skills and his dreams.



The wines of La Chertosa are primarily produced from Italian varietals. They have been crafted with an emphasis on a fruit-forward flavor profile taking full advantage of both the richness and the delicacies of the grapes.

Fine Italian wines are created to complement foods. You'll find them soft on the palate with pleasing grape tones throughout the spectrum of flavors and aromas.

Please enjoy these wines as my tribute to the heritage that has carried my family through several centuries in Italy and over a century here in the New World. —*Sam Sebastiani, Old World Winemaker*

Chardonnay, Reserve Sonoma Valley

This 100% Chardonnay is a unique composite of four different vineyard sites in the Sonoma Valley. Each soil sub-set within the valley contributes it's special character to the resulting wine. I have attempted to highlight in this wine's flavor profile, the important features of a Reserve Style Chardonnay with: • *Fruity high notes*, • *Soft wood tones running throughout the front, middle and back palate*. • *A depth*



The monastery in Farneta, Italy where, as a young sharecropper, Samuele Sebastiani learned the old world art of winemaking.



of fruit that appears as sweetness but is truly ripe grape character at its fullest. • Full mouth-feel without cloying or burnt-fruit character.

Each of these vineyard sites was fermented separately in a combination of French Oak barrels averaging two years of age with one batch tank-fermented to increase the high fruit tones. They were then brought together in a carefully balanced manner and placed in one-year-old Francoise Freres barrels for one month to allow the blend ample time to marry at all levels.

A cooler than normal growing season allowed the grapes to develop slowly keeping sugar levels and alcohol well under control. The result is this wonderfully rich and fruity Reserve Sonoma Valley Chardonnay from the 2010 Harvest.

SAM SEBASTIANI

WINEMAKER ~ CONSERVATIONIST

THE WINEMAKER™ IL VINAIO™ LA CHERTOSA™

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