

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY

Sangiaco Vineyard

Carneros

2010

Harvest Date:	October 19 th , 22 nd , 2010
Grape Source:	Sangiaco Vineyards of Sonoma-Carneros (Blocks: Vella, Southern Sonoma)
Clonal Blend:	100% Chardonnay (58% Dijon 95, 42% Wente)
Fermentation:	100% Barrel Fermented, 22% Malolactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
Alcohol:	14.3%
Total Production:	840 cases
Release Date:	September 2011
Winemaker:	David Tate

Vineyard Notes: This is the second year where the wine is a combination of only two separate blocks, "Vella" and "Southern Sonoma" from the Sangiaco Vineyard, Carneros. The third block used in previous years did not mature to our standards and therefore was not conducive for our Sangiaco Chardonnay. The blending of these two clones from the individual sites creates layers for a more varied flavor profile. This was the latest we've ever begun harvest of this Chardonnay because 2010 was such a cool year. The flavor profile developed to perfection without any detrimental weather for these two blocks.

Winemaking Notes: The grapes were harvested in the early morning where the cool fog kept the grapes fresh prior to their delivery to the winery. The grapes were whole bunch pressed and kept overnight in a cool tank to allow the solids to settle. The next morning the juice was inoculated and moved to barrel (20% new) for the primary fermentation. Every barrel began malo-lactic fermentation naturally. Each barrel was monitored for flavor profile changes throughout the malolactic and stopped at the perfect point resulting in approximately 22% of the malic converting to lactic acid.

Tasting Notes: The 2010 is an extremely layered Chardonnay, with elements of honeycomb and crème brûlée on the nose, surrounded by tropical elements of guava and ripe kiwi. Typical to the Sangiaco, soapstone minerality is apparent in the background. The richness on the palate is surrounded with flavors of vanilla bean and honeysuckle, while the viscosity is balanced well with the fresh malic acid that comes through on the finish. This Chardonnay is fresh and vibrant now but will develop additional complexity over the next 5 to 6 years (2016-2017).