

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY

Savoy Vineyard

Anderson Valley

2010

Harvest Date:	October 13 th , 2010
Grape Source:	Savoy Vineyard
Clonal Blend:	100% Chardonnay (54% Prosser, 46% Dijon 76)
Fermentation:	Barrel Fermented, 61% Malolactic
Aging:	Aged 'Sur Lies' for 10 months in French Oak 20% new and 80% once used
Alcohol:	14.1%
Total Production:	465 cases
Release Date:	January 2012
Winemaker:	David Tate

Vineyard Notes: The Anderson Valley AVA is located in the Mendocino County about 15 miles from the Pacific coast. The days often start out foggy and cool though warm up into the low 100s during the peak of the growing season. The influence of this coastal fog and the silty-clay alluvium allow slow ripening and therefore a longer flavor development period resulting in delicate berry and floral aromatics with a silky viscosity and firm acidity.

Winemaking Notes: Sourced from two separate blocks on Savoy's bench land vineyard. The Prosser clone ripened early while the small clusters of the Dijon 76 hung on the vine for a few days more. All clones were whole cluster pressed and 100% barrel fermented. Partial malolactic fermentation occurred on every barrel, and for the first time ever we felt more than 40% was desired (61% Malolactic fermentation). Each fermenting barrel was arrested at the perfect time. The individual blocks were racked and blended before bottling.

Tasting Notes: The young 2010 Savoy Chardonnay is very elegant with delicate aromatics. Sweet perfume and jasmine spice give way to fresh grapefruit and floral aromas. This young wine is not extremely viscous but will become richer over a year or two. The flavors on the palette are abundant with lemon custard and green apple surrounded by sweet vanilla and wet rock minerality. This is a fantastic example of a cooler climate Chardonnay; it's an intense wine and will age wonderfully over the next 5-6 years (2016-2017).