

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY Sangiaco Vineyard Carneros 2007

Harvest Date:	October 5 th , 8 th and 14 th 2007
Grape Source:	Sangiaco Vineyards of Sonoma-Carneros (Blocks: Vella, Southern Sonoma and Bates)
Clonal Blend:	100% Chardonnay (35% Dijon 95, 30% Wente and 35% Dijon 76)
Yeast:	CY3079 (Burgundian isolate)
Fermentation:	100% Barrel Fermented, 35% Malolactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 30% new and 70% once used
Alcohol:	14.6%
Total Production:	1149 cases
Release Date:	September 2008
Winemaker:	David Tate

Vineyard Notes: This wine is a combination of three separate blocks, "Vella" "Southern Sonoma" and "Bates" of Sangiaco Vineyard, Carneros. The blending of these clones creates multiple layers for a more diverse flavor profile. Long warm evenings throughout the 2007 vintage allowed the fruit to reach optimal ripeness. It was a great vintage for Carneros Chardonnay since the last block reached maturity right before the later rains of the year took their toll on people looking for over ripe fruit.

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 allowed to go through primary fermentation all in barrel. Every barrel began malo-lactic fermentation naturally. Each barrel was monitored for flavor profile changes throughout and stopped at the perfect point resulting in approximately 35% of the malic converting to lactic acid.

Tasting Notes: The 2007 Sangiaco exhibits a moderate gold hue. Lifted honeysuckle, jasmine spice and lemon custard dominate the nose, while subtle white pepper and soapstone linger in the background. The rich palate displays a range of stone fruit, particularly peach and pear, and although viscous the acidity nicely rounds the wine out. This Chardonnay will continue to be fruit driven in its youth, but will develop additional complexity over the next 4 to 5 years (2009-2013).