

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

CHARDONNAY

Sangiaco Vineyard

Carneros

2008

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| Harvest Date: | October 1 st , 2 nd , and 9 th 2008 |
| Grape Source: | Sangiaco Vineyards of Sonoma-Carneros (Blocks: Vella, Southern Sonoma and Bates) |
| Clonal Blend: | 100% Chardonnay (41% Dijon 95, 31% Wente and 28% Dijon 76) |
| Yeast: | CY3079 (Burgundian isolate) |
| Fermentation: | 100% Barrel Fermented, 21% Malolactic |
| Aging: | Aged 'Sur Lee' for 10 months in French Oak 25% new and 75% once used |
| Alcohol: | 14.3% |
| Total Production: | 1015 cases |
| Release Date: | September 2009 |
| 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. The 2008 vintage was cooler at the beginning than previous years, which allowed a longer ripening period and therefore a more prolonged flavor development curve.

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 (25% 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 18% of the malic converting to lactic acid.

Tasting Notes: This chardonnay has an immediate aroma of white peaches, honeysuckle and jasmine spice. This is complimented by moderate amounts of fig and soapstone minerality. The medium richness on the palate is surrounded with flavors of cream custard and honeydew melon, 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 6 to 7 years (2010-2016).