

# BARNETT VINEYARDS

*Spring Mountain District*

NAPA VALLEY

## CHARDONNAY

**Savoy Vineyard**

**Anderson Valley**

**2009**

<b>Harvest Date:</b>	September 29 <sup>th</sup> , 2009
<b>Grape Source:</b>	Savoy Vineyard
<b>Clonal Blend:</b>	100% Chardonnay (66% Prosser, 44% Dijon 76)
<b>Yeast:</b>	CY3079
<b>Fermentation:</b>	Barrel Fermented, 17% Malolactic
<b>Aging:</b>	Aged 'Sur Lies' for 10 months in French Oak 25% new and 75% once used
<b>Alcohol:</b>	14.2%
<b>Total Production:</b>	433 cases
<b>Release Date:</b>	January 2011
<b>Winemaker:</b>	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 silky tannins and firm acidity.

**Winemaking Notes:** Sourced from three separate blocks on Savoy's bench land vineyard. The Prosser clone ripened early while the small clusters of the Dijon 76 and Wente clones 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, while each barrel was monitored for flavor development. Each fermenting barrel was arrested at the perfect time. The individual blocks were racked and blended before bottling.

**Tasting Notes:** The nose is immediate with lemon citrus and full pink grapefruit with hints of stone fruit. Lily floral aromas begin to emerge along with jasmine and white pepper perfume spice. These aromatics are matched by a stern backbone of granite minerality. The viscosity of the wine emerges slowly, leading to crisp acid. Persistent minerality continues in the mouth, with all the floral and perfume characters that were on the nose. This is a fantastic example of a cooler climate Chardonnay, it's a serious wine, particularly matched with food now, but will age wonderfully over the next 5-7 years (2014-2016).