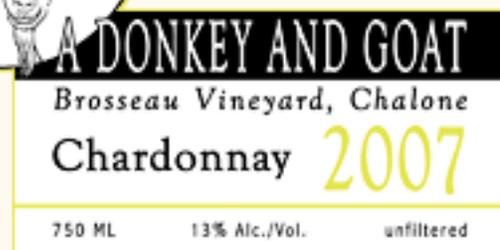

 2007 BROSSEAU VINEYARD CHARDONNAY, CHALONE

Appellation: Chalone**Vineyard:** Brosseau**Varietal:** Chardonnay**Clone:** Wente**Age:** 30 years**Elevation:** 1600 feet**Soil:** Limestone**Yield:** 1-1.5 tons/acre**Harvested:** Aug 19, 2007**Pressed:** Whole cluster on Aug 19, 2007**Blend:** 100% Chardonnay**Fermentation:** 100% barrel ferm,
little to no MLF**Barrel aging:** 12 mos. in 1-3 year FO barrels**Bottled:** Unfiltered on Nov 18, 2008**Production:** 78 cases**Release date:** Spring 2009

 WINEMAKING NOTES

With our Brosseau Vineyard Chardonnay we often want for more zippy acidity but the exceptional minerality from those limestone soils keep us firmly rooted in the Chalone Appellation. To compensate, we use an ancient winemaking technique we discovered in the Mâconnais that is also practiced with German Rieslings. At or near veraison we pick some very green Brosseau Vineyard berries from our block. We de-stem, crush, press, filter and then refrigerate until we harvest the bulk of the block in September. At harvest, we blend in a little of the ver jus which naturally increases acidity, lowers alcohol and results in a more complex and vibrant Chardonnay. You can view us in action making the 2007 ver jus [here](#). For the main harvest we whole cluster pressed to barrel where the wine fermented without the aide of nutrients or enhancers, employing the wild yeast from the vineyard. Likewise, malolactic fermentation is natural but does not finish due to the low pH (we do not block with sulfur). The cooperage was a mix near neutral French oak and a 1 year old barrel. The wine was bottled without clarification, stabilization or filtration.

 TASTING NOTES

Crushed wet stone, lemon rind, green apple and petrol grab your attention immediately. This elegant and highly focused Chardonnay is unlike most of its domestic peers. It will dance across your palate with lemon zest and pear and the bracing acidity makes this a fabulous companion to anything with butter and all creatures from the sea (think oysters).