



# CHARLES CREEK

## VINEYARD

### *2007 Las Patolitas Chardonnay Sonoma County*

Winemaker: Kerry G. Damskey  
Production: 1000 cases  
Date of Bottling: September 16, 2008

The Vineyards: Sonoma County - 81% Sonoma Valley/Carneros (Sangiaco Vineyard; Green Acres & Kiser blocks), 19% Napa Valley (Merryvale)

The Vintage: While the season heated up in the latter part of August, the 2007 vintage was, for the most part made up of an early bud break and moderate temperatures, allowing for lengthy hang time and concentrated flavors in the fruit. With yields that were relatively low due to loose clusters and small berries, the overall quality was exceptional.

The Blend: 100% Chardonnay

Winemaking: 100% Barrel fermented, French Oak, 15% new  
50% Malolactic fermentation

The Wine: The latest edition of the popular Las Patolitas Chardonnay continues to emphasize fruit over oak. Bright aromas of pear, citrus and peach are touched by a hint of spice. In the mouth delicious tree fruits, such as honeycrisp apple and pear emerge with a hint of the vanillin, toast and pie spice derived from good French Oak. The texture is smooth with a generous mouthfeel and crisp finish.

Whether served as an aperitif or with flavorful poultry, pork or seafood, this Chardonnay is a pleasure to drink.

The Stats: Alc: 14.4%  
TA: 5.4 G/100 ml  
pH: 3.53  
RS: 0.4%