



# CHARLES CREEK

## VINEYARD

### *2007 La Sorpresa Chardonnay Sonoma County*

Winemaker: Kerry G. Damskey  
Production: Fewer than 100 cases  
Date of Bottling: September 16, 2008

The Vineyards: Sonoma Valley/Carneros, 100% Sangiacomo Vineyard; Green Acres block

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, 25% new  
100% Malolactic fermentation

The Wine: The latest edition of La Sorpresa Chardonnay offers subtlety, complexity, ageability and nuance with a bone dry finish. Flavors that are reminiscent of crisp apple and pear with hints of mineral are accented (but not overwhelmed) by toasty, oak-derived baking spice; (while a whiff of the emptied glass reveals butterscotch and vanilla, as well). Textured and firm, this Chardonnay will drink well through 2013 (or beyond).

Serve with: Flavorful poultry or seafood dishes or even a classic veal Osso Buco would bring out the complexities of flavor in this traditional Chardonnay.

The Stats: Alc: 14.5%  
TA: .65 mg/100 ml  
pH: 3.46  
RS: nil