



CHARLES CREEK

V I N E Y A R D

2008

Las Patolitas

Chardonnay

Sonoma County

Winemaker: Kerry G. Damskey

Production: 1098 cases

Date of Bottling: August 28, 2009

The Vineyards: 93% Sonoma Valley/Carneros -Sangiaco Vineyard; (Green Acres & Kiser blocks),
7% Russian River Valley (Herrick Vineyard) - Sonoma County

The Vintage: A problematic vintage for much of California, 2008 offered yields reduced by as much as 30% (in some areas) from the previous year. The frosts that hit the state between February and April coupled with abnormal summer heat spikes also resulted in a somewhat earlier harvest in many areas but as the weather cooled in the early fall full flavor ripeness was realized and the harvest of 2008, though small in quantity, was considered a successful one.

The Blend: 100% Chardonnay

Winemaking: 100% Barrel fermented, French Oak, 20% 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, peach and Muscat are touched by a hint of spice. In the mouth delicious tree fruits, such as honeycrisp apple, citrus 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.

Serve with: As an aperitif or with flavorful poultry, pork or seafood, this Chardonnay is a pleasure to drink.

The Stats: Alc: 14.3%
TA: 0.579G/100 ml
pH: 3.39
RS: 0.2%