



CHARLES CREEK

V I N E Y A R D

2008 Chardonnay

“La Sorpresa”

Sangiacomo Vineyard-Sonoma Valley

Winemaker: Kerry G. Damskey
Production: 337 cases
Date of Bottling: October 14, 2010

Appellation: Sonoma County/Carneros
100% Sangiacomo Vineyard – (63% Kiser block; 37% Green Acres block)

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
100% Barrel fermented, new and seasoned French Oak
75% Malolactic fermentation

The Wine: The latest edition of our rich, complex “La Sorpresa” Chardonnay presents subtle, nuanced aromas of fruit (apple, pear) as well as the non-fruit characteristics that can be attributed to barrel fermentation and extended aging “sur-lie” (in contact with the spent yeast cells) in medium toast French oak. Well textured and creamy in the mouth, the apple/pear flavors are accented with hints of toffee, spice and espresso bean; finishing with good length. This classic, Burgundian Chardonnay will drink well through 2014, and beyond.

Serve with: Pork dishes, richly flavored seafood (grilled salmon), poultry and classic cream based sauces.

The Stats: Alc: 14.78%
T.A.: 0.64 G/100ml
pH: 3.33
RS: nil