



CHARLES CREEK

V I N E Y A R D

2009 Las Patolitas

Chardonnay

Sonoma County

Winemaker: Kerry G. Damskey

Production: 597 cases

Date of Bottling: October 14, 2010

Appellation: Sonoma County
100% Sonoma Valley/Carneros -Sangiacomo Vineyard

The Vintage: A long, near-perfect growing season with mild to warm temperatures and very few heat-spikes resulted in a textbook 2009 vintage-at least for the early ripening varieties (such as our Chardonnays and Pinot Gris). Later ripening varieties such as Cabernet Sauvignon were, in some instances, exposed to the rain storms of October but the loose cluster formation of this varietal reduces the risk of bunch rot and while the yield was somewhat reduced, the long hang time resulted in excellent color and flavor.

The Blend: 100% Chardonnay
100% Barrel fermented, French Oak, 25% new
50% Malolactic fermentation
Stelvin closure

The Wine: The engaging fruit forward aromas run the spectrum from crisp apple and pear to a slightly more tropical vein, with hints of pineapple and coconut. While consistent with the aromas the flavors are accented with restrained oak derived vanilla, butterscotch and brown spice. Round and textured in the mouth the crisp Carneros acidity ensures a bright, lingering finish.

Serve with: As an aperitif or with flavorful poultry, pork or seafood (or Asian Chicken Salad) this Chardonnay is always a pleasure to drink.

The Stats: Alc: 14.27%
T.A.: 0.64 G/100ml
pH: 3.33
RS: nil