

## 2010 – Kristian Story *Chardonnay* Sonoma Coast

- VARIETAL: *100% Chardonnay (Blend of four clones)*
- 48% Clone 4 (American)
  - 34% Clone 96 (French Dejon)
  - 16% Clone 17 (American)
  - 2% Clone 809 (French Dejon Musque)
- VINEYARDS: *Special Vineyard Select “Sonoma Coast” Sonoma Valley*
- FERMENTATION: *65% Stainless Steel & 35% French Oak  
Fermented with isolated Burgundian yeast and aged in  
100% Malolactic secondary fermentation*
- BARRELS: *100% French barrels (20% new, 80% neutral)*
- COOPERS: *Exclusively Cadus, and Sirugue*
- AGED: *9 months sur lies, stirred every three weeks for six months*
- WINE CHEMISTRY:
- 13.5% Alcohol by volume
  - 23.5 Brix at harvest
  - 3.55 pH at bottling
  - 0.58 TA at bottling
- BOTTLING DATE: *August 8, 2011*
- RELEASE DATE: *September 1, 2011*
- PRODUCTION: *504 cases*
- CELLARING: *This wine can be enjoyed now but it will also continue to gain depth and richness for at least 4 years.*
- WINEMAKER’S NOTES: *The 2010 vintage of **Kristian Story Chardonnay** Sonoma Coast delivers a clean, fresh, vibrant beam of citrus-laced tropical fruit that’s tight and focused, with very subtle touches of light oak and engagingly long detailed finish. This has a nice depth of flavor to balance its acidity. Will be at its peak between 2012 – 2015.*