

2010 – ‘Kristian Story Chardonnay’

- VARIETAL: *100% Chardonnay (Blend of four clones)*
- 70% Clone 4 (American)
 - 11% Clone 96 (French Dejon)
 - 11% Clone 17 (American)
 - 8% Clone 809 (French Dejon Musque)
- VINEYARDS: *Special Vineyard Select “Los Carneros” Sonoma Valley*
- FERMENTATION: *87% French Oak & 13% Stainless Steel*
Fermented with isolated Burgundian yeast and aged in
100% Malolactic secondary fermentation
- BARRELS: *100% French barrels (40% new, 60% neutral)*
- COOPERS: *Exclusively Billon, Cadus, Damy, and Sirugue*
- AGED: *10 months sur lies, stirred every three weeks for six months*
- WINE CHEMISTRY: *- 14.1% Alcohol by volume*
- 24.5 Brix at harvest
- 3.58 pH at bottling
- 0.54 TA at bottling
- BOTTLING DATE: *August 8, 2011*
- RELEASE DATE: *September 1, 2011*
- PRODUCTION: *336 cases*
- CELLARING: *This wine can be enjoyed now but it will also continue to gain depth and richness for at least 5 years.*
- WINEMAKER’S NOTES: *The 2010 vintage of **Kristian Story Chardonnay** is bright translucent gold in color. It displays aromas of ripe pineapple, pear, white peach & vanilla on the nose. Tropical fruit flavors, hazelnut & vanilla custard fill the palate and are framed by a seductive dose of new French Burgundian oak. The texture is elegant, silky and full. The finish has tangy citrus, crêpe suzete mingled with baking spices that lingers on the palate. This well balanced wine has layers of complexity that demonstrates the care and attention to detail in its making. Will be at its peak between 2012 – 2015.*