

RATT N ROLL

out of the cellar

- 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: *50% Stainless Steel & 50% French Oak
Fermented with isolated Burgundian yeast and aged in
100% Malolactic secondary fermentation*
- BARRELS: *100% French barrels (25% new, 75% neutral)*
- COOPERS: *Exclusively Billon, and Damy*
- AGED: *9 months sur lies, stirred every three weeks for six months*
- WINE CHEMISTRY:
- 13.5% Alcohol by volume
 - 23.7 Brix at harvest
 - 3.52 pH at bottling
 - 0.52 TA at bottling
- BOTTLING DATE: *August 8, 2011*
- RELEASE DATE: *September 1, 2011*
- PRODUCTION: *369 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 **RATT N ROLL "Body Talk" Chardonnay** is
clean and flinty, with a tight core of citrus, white peach, stone fruit,
spice and floral scents, ending mineral notes. Will be at its peak
between 2012 – 2015.*