



## 2010 Estate Chardonnay

### Arroyo Grande Valley



The 2010 year began with average rainfall followed by a very warm spring, which enhanced fruit set. The summer and fall months were the coolest on record leading to an exceptionally long growing season. A six day heat spell in mid September finished the ripening. Yields in the Arroyo Grande Valley were average and the grapes had lower sugar levels and perfectly developed flavors.

- Produced entirely from estate grown chardonnay grapes from the Arroyo Grande Valley, 75% Rincon Vineyard, 25% Rosemary's Vineyard
- Hand-harvested September 11- October 29, 2010
- Naturally barrel fermented with wild yeasts
- Aged 9 months, *sur lie*, in 30% new French oak barrels
- Bottled in December of 2011
- 7,254 cases produced

Light golden yellow in color, this chardonnay has fresh aromas of white peach, nectarine, and lemon curd with notes of powdered sugar, toast and grilled nut. On the palate, this wine has a creamy texture layered with flavors of pear, wet stone, and vanilla bean that is balanced by a fresh acidity leading into a toasty, elegant finish. This chardonnay pairs well with delicate white fish and shrimp dishes.