



## SONOMA-LOEB

### 2010 SONOMA COUNTY CHARDONNAY WINMAKER, PHILLIP CORALLO-TITUS



#### WINE STATISTICS

*100% Chardonnay*

Harvested September 27 – October 20, 2010

23.0°-25.8° Brix at Harvest

0.58 g/100 ml TA

pH 3.53

14.1% Alcohol

#### THE WINE

Our Sonoma-Loeb Sonoma County Chardonnay captures the essence and purity of the varietal when it is grown in one of the world's best chardonnay producing appellations. Sonoma County's coastal climate and long, cool growing season allow these delicate grapes to ripen to full flavor maturity, while retaining the natural acidity to ensure a fresh and lively expression on the palate. During fermentation and aging, we strive to accentuate the pure varietal flavors of the grapes and the quality and character of the vineyard sources. The 2010 Sonoma County Chardonnay was fermented and aged in French oak barrels for eight months before bottling.

#### GROWING SEASON & HARVEST

Though 2010 was one of the coldest growing seasons in Sonoma County's history, our choice of growers and vineyard location paid great dividends when it came to reaching full maturity of the grapes. Our vineyards were aggressively cluster thinned early in the season to balance the crop for optimal ripening. The canopy was managed in ways that promoted more light penetration and airflow through the fruit zone, allowing the berries to absorb more heat while staying free of cool-weather disease pressure. The weather in September and October was excellent, and although the harvest was late and compact, we were able to pick all of the fruit before the rains of late October. The vintage is marked by its vibrant fruit and bright acidity.

#### TASTING NOTES

Aromas of peach and apricot mingle with lifted tropical notes keeping the nose bright and sweet. Subtle oak elements and a touch of cream add nuance and complexity that round out the fruity nose. On the palate, this wine is lush and fleshy, with delicious citrus and pineapple flavors. Though ready to drink now, it has the potential to gain additional complexity over the next few years.