



## SONOMA-LOEB

### 2010 ENVOY

WINEMAKER, PHILLIP CORALLO-TITUS



### WINE STATISTICS

*100% Chardonnay*

Harvested October 15-20, 2010

23.4°-25.8° Brix at Harvest

0.56 g/100 ml TA

pH 3.66

14.5% Alcohol

### THE WINE

This is the second vintage of our Sonoma-Loeb Envoy that was made using grapes from the acclaimed Dutton Ranch located in the Russian River Valley appellation. The opportunity to make this wine came after a rare introduction to one of the original vineyard plantings of "Rued" clone Chardonnay in the cool, foggy hills above the Russian River. This vineyard was planted in 1968, and continues to be dry farmed in the manner of farming true to its original era. The vines produce small yields of incredibly concentrated, yet elegant fruit suited for the production of California's best Chardonnays. In 2010 we started working with a second Chardonnay block from Dutton Ranch, which is planted to the Robert Young clone. This block adds complexity, spicy aromatics and mouthfeel richness, making it an ideal blending component for this incredible wine.

### 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

The nose immediately reveals bright tropical fruit along with orange peel and lemon custard notes. A creamy sweetness from malolactic fermentation combines with the natural minerality of the old vines, all of which is underscored by aromas of brioche and fresh baked bread from the oak that adds depth and complexity. The palate is saturated with voluptuous tropical fruit and spice, with a texture that is rich and fleshy. An extra dimension of body and flavor make this wine uniquely powerful yet completely elegant and balanced.