

Vintage: Third

Composition: 100% Chardonnay

Clone: 809

Appellation: Napa Valley, Coombsville District

Vineyard: Caldwell Vineyard Estate, established 1981

Blocks: 4 and 15

Yield: 3.0 tons per acre

Average Vine Age: 5 years

Vintage Summary: The 2009 vintage was marked by ideal

conditions during the growing season and three rain storms during 2nd half of the harvest season. With no frost pressure, bloom and set were perfect. The growing season was blessed with moderate temperatures. There were a couple of early heat spells during the early ripening season but moderate conditions prevailed through the remainder. The white harvest season was ideal and grapes were picked with no heat stress. The berry sizes were small and with firm skins with bright and

vibrant flavors.

Harvest Date: September 15, 2009

Fermentation: 100% 59-gal French oak barrel fermented

Yeast: Natural ML: Natural

Wood Origin: Allier, Troncais

Ageing: 11 months in barrel

New Oak Barrels: 100%

Fining/Filtering: None/Filtered Bottled on: July 1, 2010

Winemaker's The complex bouquet is dominated by peach Tasting Notes: blossoms, orange peel and jasmine. A full

focused mouth is highlighted by white peach, pear and lemon-lime. A long crisp and clean finish of apricot and vanilla leaves a refreshing

aftertaste.

Cellaring: 3 years

Production: 190 cases

Price: \$40 / 750ml

