



MANDOLIN

2008 CHARDONNAY MONTEREY

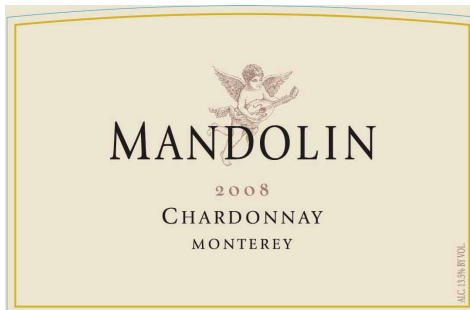
Vintage Notes

The grapes for this Chardonnay were sourced from vineyards in the Santa Lucia Highlands AVA of Monterey County, where high winds, dry days, and bay fogs create a cool, but very long, growing season. These growing conditions are ideal for cool-climate grapes such as Chardonnay, and lead to full, forward fruit flavors and ideal acidity. Grapes were harvested at an ideal balance of sugar and acid, and the wine was fermented in 1-2 year-old French oak barrels. This wine did not undergo malo-lactic fermentation, thus preserving its bright acidity.



Tasting Notes

With its maritime influence, California's Monterey region has an extended growing season that yields wines with full flavor development and great acid balance. Mandolin Chardonnay has a lush tropical fruit core, balanced by crisp acidity and nicely integrated oak.



Wine Data:

Grapes	100% Chardonnay
Alcohol	13.8%
TA	.66
pH	3.42
Oak Cooperage	French oak 7 months
Residual Sugar	0.077g/100ml
Cases Produced	2307
Suggested Retail	\$10