

Hollywood & Vine CELLARS®

2480 2008 Chardonnay

VARIETAL COMPOSITION:

100% Chardonnay

VINEYARDS:

Two separate blocks, both in Atlas Peak Vineyards. Harvested September 16th and September 24th 2008. Located in the coolest growing region of Napa Valley, the two blocks combine several variations of Chardonnay: 60% Hermann Wiemer selection (originally from Upstate New York), the other 40%, a blend of Clones 4, 15, Dijon 76 and Dijon 96. Each type of Chardonnay vine adds its own unique flavors to the finished wine.

BARREL AGING:

Whole-cluster pressed, then cold settled and inoculated with the classic Montrachet yeast. The juice was immediately transferred to barrels (70% French and American oak and 30% small Stainless) for cool barrel fermentation. The wine was left *sur lie* for five months of barrel aging, with bi-weekly *battonage*, or lees stirring. The wine is entirely non-malolactic, to retain all of the natural fruit acidity.

The wine was gently transferred from barrels without the use of a pump, then cold-filtered and bottled in May 2009.

ANALYSIS:

Alcohol: 14.2% by volume

CASES PRODUCED:

275 cases

RELEASE DATE:

January 1, 2010

WINEMAKER:

Celia Welch

WINEMAKER NOTES:

Floral aromas abound in this rather atypical, cooler climate Napa Valley Chardonnay. At first glance, this fresh, very fruit forward offering shows delicate and complex honey, straw, and apple blossom notes. Crisp, juicy apple, pineapple and light mineral flavors up front on the palate followed by a touch of warm spice and vanilla-oak flavors, and perhaps just a hint of baked spiced pear.

