

# Hollywood & Vine CELLARS®

2480

## 2009 Chardonnay

### VARIETAL COMPOSITION:

100% Chardonnay

### VINEYARDS:

This wine was created entirely from Chardonnay grown in the Atlas Peak region of Napa Valley. The fruit was harvested by hand in the cool, early hours of September 14, 2009. 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.

### 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 June 11, 2010

### ANALYSIS:

Alcohol: 14.3% by volume

### CASES PRODUCED:

375 cases

### RELEASE DATE:

September 1, 2010

### WINEMAKER:

Celia Welch

### WINEMAKER NOTES:

Mountaintop breezes naturally cool the fruit that becomes Hollywood and Vine Chardonnay, and in a cooler vintage like 2009, the intensity of cool-climate Chardonnay manifests itself with lovely, abundant aromas of spiced pear, jasmine, and a touch of orange blossom. The cooler growing conditions also retain the natural fresh juice acidity, so the flavors show a lively, very ripe yet still crisp balance, pairing nicely with the citrus and vanilla flavors.

