

2007 Maldonado Vineyard Chardonnay, Dijon Clones, Napa Valley

This wine is modeled after Chardonnays from the Chablis region of France. In contrast to its Burgundian counterpart, the Chardonnays from Chablis reveal very light, if any, oak and a touch more mineral and citrus notes. Consequently these wines have fantastic ageing potential. Finesse and subtle minerality are derived from this first effort. A lively, fragrant bouquet is pieced together by threads of meyer lemons, peach blossoms and hints of tropical fruit with lightly nuanced French oak. Flavors fall equally in line with more fresh citrus and crisp acidity.



In The Vineyard

The cool and often foggy climate of the Maldonado's vineyard, located in the southeastern most reaches of the Napa Valley allows for a long growing season and optimal ripening. The vines were carefully hand harvested and delivered very cool to the winery. Harvest took place on September 19th. The Dijon Clones are strains of Chardonnay carefully isolated from grapevine nursery blocks in France. These strains are selected for their incredible ability to produce the best of what the varietal has to offer and therefore have become quite popular with cool climate growers today. Working with long-time Napa Valley father and son grape growers, Lupe and Hugo Maldonado, is quite a privilege. Located in the southeastern most reaches of the Napa Valley in a small area identified as Jameson Canyon, the two have undoubtedly made the right decisions by planting precisely the right vines, with very tight spacing, on the exact soil to create the idyllic Chardonnay terroir.

Harvest, Vinification & Ageing

The grapes were whole cluster pressed and allowed to cold settle prior to filling the once used French oak barrels. Batonage, or the gentle stirring of the lees, is employed in the early stages of ageing to further develop richness and length of body in the wine's mid-palate while remaining clean and fresh. The wine was sur lies aged 14 months. This wine is comprised of ½ volume undergoing indigenous yeast fermentation and 33% of the lot experiencing secondary malolactic fermentation for balance, improving mouth feel on the palate.

Bottling Data

100% Maldonado Vineyard Chardonnay

0.69 g/100mL T.A., 3.35 pH, 14.5% Alc. Bottled on January 7, 2009

150 Cases Produced

Suggested Retail—\$39 per bottle