

# GEYSER PEAK

## Chardonnay, Sonoma County

### Tasting Notes:

Chardonnay is an amazingly malleable varietal that readily shows its origins and handling. We have sourced our fruit for this blend from Sonoma County's best-loved appellations including the Russian River Valley, Alexander Valley, and Carneros. Each of these regions is individually renowned for producing fine Chardonnay and this bottling marries the forte of each appellation in a beautifully balanced, medium-weight wine. The abundance of Chardonnay clones available today makes for a veritable library from which to choose, but we have consistently found that Dijon and Wente clones perform best in our vineyard sites and these dominate the blend. After harvest, grapes were pressed and the juice was settled for 36 hours before being racked and filled to barrels for fermentation. A blend of American, French, and Eastern European oak barrels was employed with the greatest proportion being medium plus toasted water-bent American Oak barrels. Barrel fermentation built mouth-feel and texture adding a nutty complexity to the bright fruit and lively acid. To achieve the multi-layered complexity lees were stirred monthly for the duration of barrel aging and several dozen small parcels, each bringing a unique fruit and textural component, were blended to produce this wine. To preserve the vibrant acidity, only half the blend was allowed to complete malolactic fermentation.

### Food Pairing:

Light, golden straw in color with a nose of pear and pineapple with crisp green apple and crème brulee. The palate is bright pome fruit showing juicy pear, delicate toasty oak, crisp acidity. Pairs excellent with salads, fish, and chicken dishes.

Vintage:	<b>2011</b>
Wine Type:	<b>White Wine</b>
Varietal:	<b>Chardonnay</b>
Appellation:	<b>Sonoma County</b>