



INTRODUCING OUR 2008 PREMIER VINTAGE
FOGGY OAKS CHARDONNAY



- Represents more than a decade of work in our Russian River Valley vineyards.
- Crafted by a pedigreed winemaking team with over 45 years of experience.
- Winemaking techniques include barrel fermentation, malolactic fermentation, lees stirring (batonnage) and whole cluster pressing.
- Limited production, barrel aged for 14 months in 100% French Oak barrels.
- Expresses cool Russian River Valley maritime influences.
- Crisp, exotic spice character intertwined with notes of pear and apricot.
- Clones 4 and 96 with clay/loam soil composition and devigorating rootstock.
- 100% sustainably farmed.

