

2008 FOGGY OAKS CHARDONNAY – RUSSIAN RIVER VALLEY



HISTORY

This new Chardonnay represents more than a decade of work in our Russian River Valley vineyards. Since 2003, our winemaking team has worked tirelessly both in the vineyards and cellar, in an effort to craft world-class Chardonnay. Aged in 100% French oak, with partial malolactic fermentation and whole cluster pressed for gentle extraction, Foggy Oaks Chardonnay expresses cool Russian River Valley maritime influences while maintaining a flavorful and expressive character.

GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April. While not ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage to produce outstanding wines.

WINEMAKER COMMENTS

At first swirl, Foggy Oaks Chardonnay presents a crisp exotic spice character. After several minutes in the glass, more subtle notes of melon, honeysuckle, and apricot appear. On the palate, the wine is balanced and luscious, held together with bright acidity and good structure. Flavors of vanilla, pear, and nutmeg round out the mouth feel, leading to a seamless finish that lingers on and on.

88 Points

Wine Spectator Magazine

89 Points, HIGHLY RECOMMENDED

California Grapevine

2007 Vintage

91 Points, BEST BUY

Wine & Spirits Magazine

HIGHLY RECOMMENDED

California Grapevine



RELEASE DATE

October 1, 2010

BLEND

100% Chardonnay

APPELLATION

Russian River Valley

HARVEST DATES

September 3 – 29, 2008

ALCOHOL

13.9%

RESIDUAL SUGAR

Dry

FERMENTATION

100% barrel fermented, 75% malolactic

BARREL AGING

14 months in 100% French oak

pH

3.69

TA

.61g/100mL

SOILS

clay/loam

VINE AGE

11 years

YIELDS

4-5 tons per acre