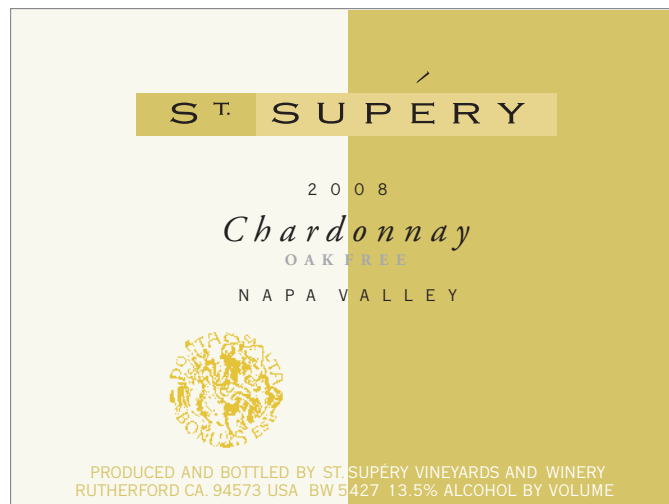


2008 OAK FREE CHARDONNAY

NAPA VALLEY



WINEMAKER'S COMMENTS

The St. Supéry 2008 Napa Valley Oak Free Chardonnay is a stunningly pure and vibrant expression of the variety. Aromas of kiwi fruit, cantaloupe and pineapple leap from the glass. The flavors echo the aromas and add some fresh cream and banana, finishing with ripe Gala apples. This Chardonnay is focused and bright, with a medium weight, making it a great summer patio wine. This wine screams for sushi!

WINEMAKING

The 2008 vintage in Northern California began with a second dry winter in a row after two relatively wet years in 2005 and 2006. Dry and mild weather in February and March pushed the grapevines to an earlier than usual bud-break. By early April most grapevines had green shoots from 6 to 10 inches in length. The week of April 13th will be one that few growers will soon forget in California: a frozen freight train hit the state with the worst frost event in over three decades. For three nights in a row, temperatures plummeted down to the low twenties and were compounded by low dew points at our Dollarhide Vineyard. Frost control was rendered completely useless in the lower areas of the ranch.

The Chardonnay grapes for this wine were harvested at night and in the cool early morning hours of August and September to maintain the delicate fruit flavors. Upon arrival at the winery, the grapes were crushed and pressed into chilled tanks for settling. The clean juice was racked and fermentation was initiated in temperature-controlled storage. A long, cool fermentation allowed for excellent flavor retention. After final blending, the wine was stabilized and prepared for bottling.



APPELLATION: NAPA VALLEY
BLEND: 86% CHARDONNAY, 14% SEMILLON
PH: 3.50
TOTAL ACIDITY: 6.0 G/L
RESIDUAL SUGAR: 0.03G/L
WINE ALCOHOL: 13.9%