

2007 Chardonnay

Our low-yielding Bell Mountain vineyard is actually situated where the Russian River Valley meets the Alexander Valley – a stone’s throw away from Chalk Hill. Here, cooler nighttime temperatures benefit Chardonnay and help promote a more citrus flavor profile. In stark contrast to the challenging 2006, vintage 2007 was dry and consistently cool. The longer season allowed more refined, longer flavors and aromas to develop in tandem with even ripening and focused fruit. Multiple careful picking passes reinforced this purity of fruit resulting in what we think is our finest Chardonnay to date.

The grapes were whole cluster pressed, settled overnight and then gravity-fed into a mixture of new French oak barrels. A gentle fermentation using native, natural yeasts took many long, slow months to complete and the barrels were stirred twice per week for three months to encourage more complex flavors. We love the combination of bright fruit, zesty flavors, nutty spices and pretty floral qualities. A rich yet elegant wine.

Profile

Appellation	Russian River Valley
Harvest	9-10 & 9-25-2007
Cooperage	100% French; 70% new
Blend	100% Chardonnay
Alcohol	14.3%
Brix	24.5
pH	3.5
Total Acidity	0.61 g/100ml
Bottling	12-01-2007
Production	566 cases

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