

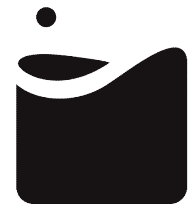
2008 Chardonnay

Sonoma County is usually blessed with near perfect conditions for grape growing. Unlike our wine making friends in other, more marginal growing areas around the world, Sonoma usually has an abundance of heat, sunshine and dry weather to help ripen fruit to optimal levels. 2008 had the right components but the timing was difficult. Late frosts, high winds, and high temperatures all conspired to produce a challenging vintage. On the positive side, those of us who farmed diligently, waited patiently and harvested carefully were able to produce wines of great promise. The Chardonnay from 2008 exhibits the traits we love most – elegance, balance and bright acidity. Citrus blossom aromas, lemon flavors with minerality, structure and poise. Wild yeast fermentation and patient winemaking combine well to produce an intense wine – the essence of Chardonnay.

Profile

Appellation	Russian River Valley
Harvest	9-18 & 9-30 & 10-6-2008
Cooperage	100% French; 100% new
Blend	100% Chardonnay
Alcohol	14.3%
Brix	24.9
pH	3.6
Total Acidity	0.53 g/100ml
Bottling	2-24-2010
Production	648 cases

Medlock Ames | 13414 Chalk Hill Road | Healdsburg, CA 95448
T: 707 431 8845 F: 707 431 8603
info@medlockames.com www.medlockames.com



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