



2010 CHARDONNAY

Hommage, Mitsuko's Vineyard, Carneros, Napa Valley

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has an abundance of ideal sites for Chardonnay. Since its purchase as bare land in 1989, we have continually refined our plantings to optimize the wine grape quality potential of each block, thus our Chardonnay blend continues to evolve towards greater heights every year.

HARVEST NOTES

During 2010 a wet and cool spring pushed back bud break. Cooler than average temperatures returned again in early September, but gave way to a welcome, warm and consistent Indian Summer in mid-October, resulting in optimal flavor maturity and structural development across the board.

WINEMAKER NOTES

Our Hommage Chardonnay was night harvested and delivered cold for immediate gentle whole cluster pressing. Juice was raked into barrels, and fermentation with natural yeast proceeded slowly in our cellar. After fermentation, the new wines were inoculated with a malolactic bacteria strain which naturally deacidifies and stabilizes the wine without production of buttery flavors that can detract from our Estate fruit personality. This wine was stirred frequently and aged sur lie for 15 months without racking.

TASTING NOTES

Our 2010 Hommage Chardonnay is an alluring golden hued wine showing exotic baked pear, quince jam, honeysuckle, and brioche. Broad and expansive on the palate, its opulent texture, intensity of flavor and pitch-perfect acidity make for a very formidable wine..

LABEL ART

The label art is Maria Elena Vieira da Silva's *The Oven* from 1952. Her complex and obsessive style evolved into a unique blend of Cubism and Abstract Art characterized by gentle color and soft light.



TECHNICAL INFO

VINTAGE

2010

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard,
Carneros, Napa Valley

AVERAGE VINE AGE

15 years

SOIL

Diablo Clay and Haire Clay Loam

MASSALE SELECTIONS

Wente massale selection,
Dijon Clone 548

HARVEST DATES

October 6 – October 20

FERMENTATION

100% barrel fermented

MALOLACTIC

100% inoculated

AGING

15 months in 73% new French oak

BOTTLING DATE

April 2012

ALCOHOL

14.5%