



2009 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

A warm spell in June helped curtail excessive canopy development, while summer and early autumn were steadily warm and dry. These ideal growing conditions led to optimal flowering, veraison and harvest. This mild weather, coupled with prolonged hangtime, produced wines with freshness and richness.

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 the personality of our Estate fruit. This wine was stirred frequently and aged sur lie for 21 months without racking.

TASTING NOTES

Our 2009 Hommage Chardonnay is an alluring golden hued wine demonstrating intense ripe peach, baked pear, quince jam, brioche, beeswax and spicy aromas. Lush and weighty on the palate, its rich texture and mouth-filling intensity of flavor leading into a finish of great length and stylish minerality is truly unique and remarkable.

LABEL ART

The label art is French abstract artist Auguste Herbin's *Chant* from 1958. The composition is abstractly based upon an alphabetic spelling of the title and represents the "alphabet plastique" style he developed.



TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

Mitsuko's Vineyard,
Carneros, Napa Valley

VINE AGE

18 years

SOIL

Diablo Clay and Haire Clay Loam

MASSALE SELECTIONS

Wente, Beresini, Rued,
Atlas Peak (Weimer)

HARVEST DATES

October 1 – October 11

FERMENTATION

100% barrel fermented
with 96% native yeast

MALOLACTIC

100% inoculated

AGING

21 months in 78% new French oak

BOTTLING DATE

August 2011

ALCOHOL

14.5%

RESIDUAL SUGAR

0.17%