



2007 PAHLMAYER SONOMA COAST CHARDONNAY

TECHNICAL NOTES

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| Release Date: | November 1, 2009 | Bottled: | August 26, 2008 |
| Suggested Retail: | \$70 | Alcohol: | 14.9% |
| Winemaker: | Erin Green | pH: | 3.48 |
| Vineyards: | Ritchie Vineyards & Wayfarer Farm | Total Acidity: | 0.62 |
| Composition: | 100% Chardonnay | | |

WINEMAKING NOTES

The Chardonnay grapes were gently whole cluster pressed. After overnight settling, the juice was racked to barrels to undergo 100% native wild yeast barrel fermentation followed by malo-lactic fermentation. The resulting wine was aged in 90% new French oak barrels for ten to eleven months. The lees were stirred weekly to bring more complexity to the wine. The Chardonnay was not fined or sterile filtered.

TASTING NOTES

“Green-yellow in color, the 2007 Sonoma Coast Chardonnay reveals concentrated aromas of white nectarine, fresh pineapple, gardenia, apple blossom, crème fraiche and minerals. It is crisp and lively on the palate with a lingering finish.” – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #180, December 2008: 95 points

For starters, the 2007 Chardonnay Sonoma Coast may be one of Pahlmeyer’s finest Chardonnays to date (it’s coming right on the heels of their two brilliant 2006 Chardonnays). Most of the fruit comes from the Ritchie Vineyard, a site from which Mark Aubert also produces incredible wines. This 1,600-case cuvee is fashioned from the old Wente and Mt. Eden clones. Like the finest California Chardonnays, it reveals a light greenish hue to its straw color in addition to a beautiful perfume of nectarines, brioche, subtle smoke, crushed rocks, and gobs of white peach and pineapple fruit. This full-bodied beauty should drink easily for 5-6 years.