



2008 PAHLMAYER CHARDONNAY SONOMA COAST

TECHNICAL NOTES

Harvested:	September 13 to 30, 2008	Vineyards:	Pahlmeyer Wayfarer Farm & Ritchie
Bottled:	August 18, 2009	Composition:	100% Chardonnay
Winemaker:	Erin Green	Alcohol:	14.9%

WINEMAKING NOTES

The grapes were hand-sorted and gently whole-cluster pressed. After overnight settling, the juice was racked to barrels for 100% native wild yeast barrel fermentation followed by malo-lactic fermentation. The wine was aged in 80% new French oak barrels for eleven months on the lees, which were stirred weekly. It was not fined or sterile filtered.

TASTING NOTES

"The 2008 Sonoma Coast Chardonnay is pale yellow-green in color. It has a profuse nose of honeysuckle, vanilla, orange zest and lemon curd. The creamy mouthfeel is balanced with crisp minerality and firm acidity. The finish never ends." – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #187, February 2010:

"The 2008 Chardonnay reveals a greenish hue to its medium straw color as well as a super-intense nose of mandarin oranges, quince, white peaches, and hints of brioche and earth. Full-bodied with good underlying minerality, this crisp, elegant, fresh white wine is another superb effort from a winery that has a Midas touch with Chardonnay." **95 points**