



2008 PAHLMAYER CHARDONNAY NAPA VALLEY

TECHNICAL NOTES

Harvested: September 5 to October 3, 2008
Bottled: August 17, 2009
Winemaker: Erin Green

Vineyards: Pahlmeyer Waters Ranch & Atlas Peak
Composition: 100% Chardonnay
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 85% new French oak barrels for eleven months on the lees, which were stirred weekly. It was not fined or sterile filtered.

TASTING NOTES

“Rich layers of apricot, peach, almond and lemon drop are seamlessly integrated with yeasty and floral notes, highlighted by vibrant acidity. This balanced and complex wine is beautiful now but will continue to unfurl over the next several years.” – Erin Green, Winemaker

RATINGS

Robert Parker, *Wine Advocate* #186, December 2009:

“The 2008 Chardonnay is one of the finest Chardonnays of the vintage. Beautiful aromas of honeysuckle, brioche, white peaches, orange marmalade, and citrus blossoms soar from the glass of this light gold/green-hued wine. A terrific texture, full-bodied mouthfeel, and hints of hazelnuts as well as honey give this cuvee lots of flesh, depth, and richness. It should drink well for 5-8+ years.” **95 points**

Wine Spectator, Web Only 2010:

“Smooth, rich and marked by tiers of smoky, toasty oak, ripe fig, melon, honeysuckle, roasted marshmallow and hazelnut. Full-bodied, intense and concentrated, offering a long, persistent finish that keeps gaining depth. Drink now through 2015.” –*JL*
93 points