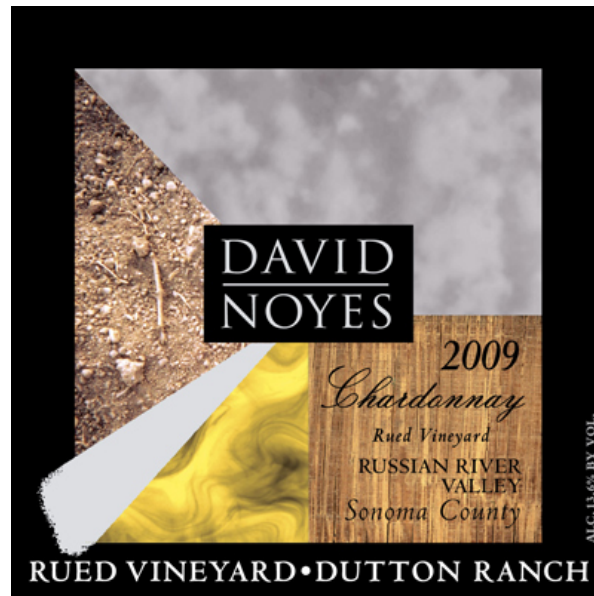


~ winemaking offers a conversation with the natural world;
 wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2009
 Appellation: Russian River Valley/Green Valley
 Vineyard: Rued
 Varietal: 100% chardonnay
 Alcohol: 13.6%
 pH: 3.33
 Aging: 8 months in barrel, 50% new French oak
 Harvested: Sept.18, 22.9° Brix
 Bottled: July 2010
 Released: May 2011



Food Pairings:

Bright acidity makes this wine a good match for poached salmon or a sole muenière, although a plain roast chicken could be perfect.

Longevity: I expect this wine to develop and age well for 4-8 more years.

Production: 123 Cases

Barrel fermentation with both cultured and native yeasts and a mixed regime of stirred and non-stirred lees give a wine with many layers of fruit, oak, toast and aroma.

“Bright fruit aromas, lemon, apple and pear, appear against a back drop of freshly baked bread in the nose of this exemplary Green Valley Chardonnay. Perfectly balanced, in the mouth, vibrant acidity plays well against a full body, toasty oak and ripe white fruit flavors.”

The Rued vineyard is well-known among Northern California Winemakers as a source for a distinctive chardonnay selection, fruit that produces rich, flavorful wines, with complex floral aromas. I was fortunate to secure 2 tons from the Duttons during the hectic 2009 harvest. Located on Green Valley Road, the grapes benefit from morning fogs and bright