



# Freestone

## 2007 Ovation Chardonnay

### Winemaking Data

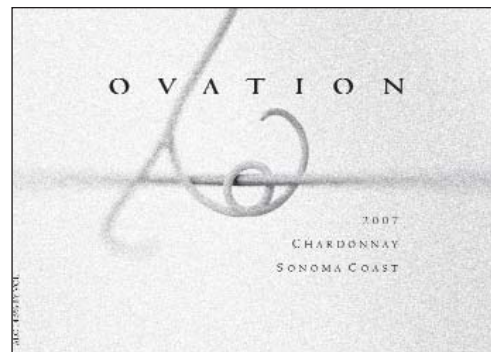
**Harvest dates:** September 3 – September 30, 2007.  
Grapes were harvested between 22.5 and 24° Brix.

**Blend & grape sources:** 100% Sonoma Coast Chardonnay from estate vineyards (61%); Dutton Ranch (21%); and Bacigalupi (18%).

**Aging regime:** 15 months in French oak barrels (60% new, 40% two- to three-years-old) before bottling in February 2009.

### Winemaker's Notes

This wine is a harmonious marriage of flavors, textures and aromas from three different sites. Located in a warmer spot along the Russian River appellation and planted to Old Wente vines, the Bacigalupi Chardonnay component contributes the flavors and weight of honey and brioche, while the Dutton Ranch Chardonnay, which is in a slightly cooler spot in the same appellation, adds the acidity and citrus notes that so elegantly balance the texture of the former. Finally, the 61% Sonoma Coast estate Chardonnay completes the blend by rounding it out with minerality and fresh stone fruit flavors. Thanks to a long growing season, the 2007 Ovation is a perfect example of the style that we are trying to achieve with this label.



### The Growing Season

After an unusually dry winter, the onset of bud break appeared early. The overall growing season was moderate and relatively even, with a few heat spikes in early summer at berry set, which assisted the vines towards veraison of smaller berries.

Harvest got off to an early start when warmer weather arrived in mid-August, and Chardonnay suddenly caught up. Pinot Noir harvest began on September 6th and then unseasonably cool weather followed in mid-September which slowed the season tremendously, creating a second harvest of sorts. The growing season was already extended due to early bud break in the spring, and with the cooler weather, hang time continued for Pinot Noir and some Chardonnay.