



Freestone

2007 Fogdog Chardonnay

Winemaking Data

Harvest dates: Sept. 4 and 12, 2007.

Blend & grape sources: 100% Sonoma Coast Chardonnay sourced from Dutton Ranch Mill Station and Sullivan Vineyards.

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

Coopers: Francois Frères, Remond, Damy, Chassin and Rousseau.

Winemaker's Notes

The 2007 Fogdog Chardonnay offers rich aromas of lemon custard, peach pit and wet rocks followed by rich and creamy flavors of lemon meringue pie and herbal tea. The long hang time allowed for great development of fruit esters, while the smaller berries and long, cool barrel fermentation contribute to the weightiness of this wine.



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. Chardonnay harvest began on September 3rd 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.