



Freestone

2008 Fogdog Chardonnay

Winemaking Data

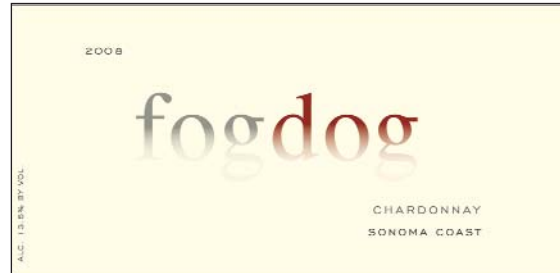
Harvest dates: Sept. 3 – Oct. 1, 2008.

Blend & grape sources: 100% Sonoma Coast Chardonnay sourced from estate vineyards (14%), Dutton Ranches (37%), Black Knight (30%), Bacigalupi (14%) and Peter's Mukaida (5%).

Aging regime: 14 months in French oak barrels (45% new and 55% two- to three-year-old) before bottling in March, 2010.

Winemaker's Notes

The 2008 Fogdog Chardonnay is medium bodied with the color of fresh lemons and aromas of melon, apricot and Meyer lemon zest. The first sip, which is fresh, lean and crisp, follows through with a spicy mid-palate and finishes with firm, balanced and pleasant acidity. The lively and vibrant character of this wine is truly representative of the Sonoma Coast and is a great example of what can be achieved from this growing region, especially during a challenging, warm vintage.



The 2008 Growing Season

The 2008 vintage was a dry year overall and continued the streak of above-normal temperatures and below-normal precipitation. Despite the dry conditions, there was good berry set in both Pinot Noir and Chardonnay, producing a substantial crop of balanced and flavorful fruit.

Because of severe frost in late March/early April, Freestone lost ~50% of estate Chardonnay. On the other hand, because of close proximity to the coast, it was unaffected by the major fires that broke out during the peak growing season, so all the wines are fresh, lively and free of any signs of smoke taint. After the frost, the early part of the growing season was warm and steady, allowing for fairly even ripening in both varieties.

Beginning on September 1st a strong heat wave came through and began to dehydrate the delicate Pinot Noir grapes. Though the Chardonnay held up well under this pressure, the biggest challenge of the vintage was to harvest all of the most susceptible Pinot Noir blocks before temperatures soared above 100°F; therefore, the focus was on Pinot Noir, with all fruit harvested between September 3rd and September 27th. The Chardonnay harvest began with the warmer Russian River Bacigalupi vineyard on September 2nd, followed by Dutton Ranch on September 10th. The bulk of estate Chardonnay came in slowly between September 11th and October 1st.

Though the latter part of the growing season was unusually warm, the wines are quite vibrant, balanced and aromatic, and will be a great follow-up to the highly successful 2007 vintage.