



Freestone

2009 Freestone Chardonnay

Winemaking Data

Harvest dates: September 22 – October 8, 2009. Grapes were harvested at an average 22.5 to 24^o Brix.

Blend & grape source: 100% estate-grown Sonoma Coast Chardonnay from Freestone Vineyards.

Malolactic Fermentation: 100% complete.

Aging regime: 15 months in French oak barrels (55% new, 45% two- to three-year old) before bottling on April 11, 2011.

Winemaker's Notes

2009 was a great year for balance and concentration. This Chardonnay is a perfect example of what can be achieved naturally when nature offers the right conditions. This natively fermented wine possesses the characteristics we strive to capture each year, where modest yields, careful, intuitive farming practices and gentle, patient winemaking pay off. Our long, slow pressing regimes, extended barrel fermentations in lightly toasted barrels, and regular stirring allow the initially lean, crisp aromas and flavors to develop into a wine with richness and intensity on the palate.

This wine is a mix of the best selections from the estate plantings, including some heirloom selections that define its character and structure. The nose reveals aromas of toasted brioche, apricot pits, lemon oil, shaved almonds, flower petals and chamomile infused with honey. There is great concentration, weight and intensity in this Chardonnay with vibrant, focused flavors of honeysuckle, quince, orange blossom and a touch of apple skins to tempt the palate. This wine is full-bodied, has great length and possesses a tangy, citrus finish with tremendous precision and minerality.



The 2009 Growing Season

The season started with good rains lasting into the beginning of May. Budbreak was normal in mid-March and temperatures were moderate to cold throughout spring. Vines did not endure frost damage in 2009 and bloom took place between May 23 and June 8. Temperatures through August were quite normal, with cool nights and foggy days, helping the vines to mature and develop slowly and evenly. Chardonnay veraison took place in mid to late August and once the warmer temperatures of September arrived, ripening kicked into high gear. At picking, the Chardonnay grapes possessed great acidity and concentration, with harvest finishing well before mid-October rains.

The growing season was slow and cool, producing wines with impeccable balance, typical of our estate Chardonnays and Freestone's cool climate. The finished wines are some of the most balanced to date from these vineyards.