

2008 NO OAK CHARDONNAY VQA FOUR MILE CREEK

The Vineyard

This wine was created by blending 54.8% Chardonnay Musqué with 45.3% Chardonnay. Chardonnay Musqué is a unique and rare clone of Chardonnay which exhibits wonderful, perfumed characteristics of ripe fruit and intoxicating floral notes. Meanwhile, the Chardonnay exhibits the typical characteristics one would expect from Chardonnays such as apples, pears and pineapples. Both clones of Chardonnay were harvested on September 29, 2008.

The Winery

The Chardonnay underwent cold settling for 24 hours prior to pressing while the Chardonnay Musqué ... Both clones of Chardonnay grapes underwent a gentle pressing after which the juice, or must, was cold settled. The juice was then inoculated with yeast that highlights the characteristics of each clone of Chardonnay and underwent a long, cool fermentation (7 days for Chardonnay and ... days for Chardonnay Musqué) in stainless steel tanks. Once the Chardonnay was completed fermentation was completed, malolactic the wine was raked off of the heavy lees and aged on the fine lees for 3 months giving the wine a richer mouth feel and added complexity. The wine was then bottled on March 24, 2008.

The Wine

This wine has amazingly heady aromas of ripe apples, rose, orange blossoms, sugared lemons and peach. Unlike other Chardonnays, it has an intense palate dominated by fruit and floral characteristics. Give this wine a try with smoked salmon, traditional cheese fondue, spicy foods, lobster, foie gras, meat pies, chicken and pork. Drink now or age up to 3 years. Serve chilled.

The Accolades

Alcohol/Volume: 12.5%
Residual Sugar: 6.7 g/L
Sugar Code: 0

Total Acidity: 8.6 g/L
Cases Produced: 351 cases
Availability: Winery Only

