



WHEELHOUSE
WINE CELLARS

W H E E L H O U S E
S O N O M A C O U N T Y
C H A R D O N N A Y
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W I N E N O T E S

• G R A P E S O U R C I N G •

The majority of grapes for this wine were sourced from California's Sonoma County, a growing area that has emerged as one of the world's leading growing regions for Chardonnay. Close to the sea, the region's summer warmth is moderated by fog and other cooling maritime influences, creating an ideal climate for Chardonnay grapes. Grapes from Sonoma County's cool climate sub-appellations including Russian River Valley and Sonoma Coast have become known for producing superb, classically structured Chardonnay.

Grape Sourcing: 90% Sonoma County (44% Sonoma Mountain, 41% Russian River Valley, 5% Sonoma Coast); 10% California

• V I N T A G E •

2010 was a challenging yet rewarding vintage. After the late start to bud break and set, the growing season that followed was longer and cooler than average. Growers pulled leaves and thinned crops to ensure that grapes reached full ripeness which reduced yields and increased concentration of flavors. Towards the end of the vintage, a heat wave in August allowed grapes to reach full maturity. Wines from 2010 tend to display elegance, high acidity and concentration of flavors.

Technical Information: 0.61 TA, 3.65 PH, 14% alcohol

• W I N E M A K I N G •

After a gentle pressing, the grapes were cold settled and racked before fermentation. A majority of the blend was barrel fermented and aged with a combination of natural yeasts. After fermentation, the wine went through sur lies and partial malolactic fermentation, increasing the silky texture and lengthy finish in the wine.

Varietal blend: 100% Chardonnay

Our Chardonnay is a wine of balanced richness, with hints of nutmeg and Gravenstein apple on the nose, carrying through to the palate with an elegant, silky finish. The wine is delicious on its own, or try pairing it with goat cheese, roasted hazelnuts and baby greens, or grilled wild Alaskan salmon with braised fennel and baby new potatoes.