



MADROÑA

2007 Chardonnay - Madroña Vineyards

Single Vineyard Designate Program

As I taste through the barrels in preparation of making final blends, I invariably come across a barrel that is positively special. The characters may be intense or subtle, unusually fruity or complex, but the single barrel screams be bottled separately to retain the unique aspects that show the exquisite nature of our diverse vineyards. Single-vineyard lots are traditionally bottled unfinned and unfiltered. These wines exhibit a purity and a sense of place seldom seen in California wine

The Chardonnay from Madroña Vineyards

Our single vineyard lots of Chardonnay almost always come from the small block of Chardonnay in the Madroña Estate. At 3,000 feet elevation and a slight north-facing slope, these 35+ year-old own-rooted Chardonnay vines thrive in the cool nights and warm days of our region. Our choice of the old Wente clone of Chardonnay with its hens-and-chicks clusters takes copious amounts of hand leaf-thinning, but the resulting fruit is inherently balanced with ripe apple and honey characters.

The 2007 Vintage

It is not surprising that the 2007 vintage has given us so many of the single-vineyard, Black Label wines. An amazing vintage across California produced wines both elegant and true to character. And although this is one rich wine, there is no mistaking this it for the great Chardonnay it is. The nose is enticingly fresh with ripe peach, vanilla and toasty oak marrying with juicy apple and notes of cream in the bouquet. But its richness layers directly from the aromas into the palate.

Extended barrel age sur lie in a really nice Remond French oak barrel (Allier forest), gives a texture that is both luscious and alluring. More fresh apple drizzled with cream intertwine with an elegant bread pudding richness, filling the mid-palate with vanilla and spice. But the balance truly comes with the hints of lemon citrus and honey on the finish, making this 100% Chardonnay a compelling argument for drinking great single-vineyard wines.

Suggested Food Pairings

Think big with this wine. Chicken Kiev with the rich butter and cheese, or chicken cordon bleu or even grilled baguettes served with butter (after sautéing garlic) makes this Chardonnay a necessary companion for an amazing experience.

Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Chardonnay

Fermentation: Barrel-fermented new French oak for 14 months

Malo-lactic Fermentation: 100% (CH-35)

Aging: 15 months sur lies

Bottled: December 23, 2008

Alcohol: 14.8%, pH: 3.67, TA: 0.49g/100ml

Residual Sugar: 0.01% by vol.

Production: 23 cases

Suggested Retail Price: \$38.00

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MadronaVineyards.com