



# MADROÑA

## 2009 Chardonnay – Hillside Collection

### Chardonnay

Madroña Chardonnay is an elegant and complex wine with no one aroma or flavor dominating. Traditional Burgundian barrel fermentation is neatly married with cool tank fermentation, both of which are kept "sur lie" until close to bottling. The selected level of malolactic secondary fermentation depends on the vintage -- the goal always being a wine exhibiting exceptional acid balance and a crisp, lingering finish.

### The Vineyards

The Chardonnay vineyards, all located on the home estate in Camino, are a mixture of four different clones: the Wente clone, Dijon clones 76 & 95, and the old clone 4. With an east/west row inclination at the 3,000 foot elevation, temperatures are moderated, giving the vines good, warm days for full-maturity and cool nights to help retain the natural acidity in the grape. We take great care balancing our Chardonnay vines, both in crop load and canopy, removing leaves for optimum indirect sun exposure on the fruit. Our reward is Chardonnay fruit layered with apple, pear, citrus and honey characters, ideal for our balanced style.

### The 2009 Vintage

The 2009 vintage was blessed with beautiful weather—cool enough at our elevation to retain the elegance of a delicate variety like Chardonnay, but warm enough to ripen the fruit to perfect maturity. Each of our four Chardonnay clones expressed itself differently under these conditions, resulting in a wine with layer upon layer of unique characteristics.

The aromas are filled with lemon and green apple fruit, white peach, honey and an enticing dried-straw character that simply lets you know that this is not your normal California Chardonnay. Barrel-fermented, one can almost sense the richness of the wine from the nose alone. But once this golden Chardonnay envelopes the palate, the senses are greeted by a luscious body, framed with pineapple, sweet vanilla cream, honey and the hint of dried straw. Balanced, fresh, rich and inviting, this wine shows why we grow Chardonnay in the mountains!

### Suggested Food Pairings

A roasted rosemary chicken, a honey-glazed pork tenderloin (with a hint of ginger), or the ever-popular grilled bacon-wrapped scallops with a peach chutney, the 2009 Chardonnay is destined for rich and flavorful foods!

### Facts

Appellation: El Dorado, Estate Grown

Blend: 100% Chardonnay

Fermentation: 100% barrel-fermented in 60-gallon oak barrels

Aging: 12 months in French and American oak (20% new French and 4% new American)

Bottled: September 23, 2010

Alcohol: 14.9%, pH: 3.73, TA: 0.50g/100ml, Residual Sugar: 0.1%

Production: 917 cases

Suggested Retail Price: \$16.00

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**[MadronaVineyards.com](http://MadronaVineyards.com)**