



# MADRÓNÁ

## 2010 Chardonnay - Signature Collection

### Chardonnay

The Signature Collection Chardonnay is the ideal marriage of four unique clones of Chardonnay from our home vineyards. With 100% barrel fermentation, the emphasis of this classic wine is the rich texture while completely expressing the varietal pureness of fresh citrus, honey and apple characters. Barrel aged “sur lie” for 10-11 months, the layers of complexity build a palate that is pure high-elevation Chardonnay.

### 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 in 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 2010 Vintage

If there has ever been any question that the Wente clone of Chardonnay is the premiere clone of Chardonnay in California, I think the 2010 vintage answers it perfectly. With 90% Wente clone from our small block of Chardonnay in this blend, this may be the nicest Chardonnay we've made in 20 years. The aromas are a beautiful bouquet of vanilla and clove spice, peach and ripe pear fruit and that hint of dry straw that elegantly permeates the wonderful 2010 vintage whites. The rich palate shows the honey aspects of the Wente clone, yet it's the complexity of the fruit that makes this wine so special. Apples, pears, peaches and a dash of orange peel layer one upon the other, while notes of citrus fill the edges. The finish is luscious and creamy, punctuating the fact that great Chardonnay grows in our cool-climate, high-elevation vineyards.

### Suggested Food Pairings

As I sit here with my glass of wine, a creamy Alfredo sauce, roasted garlic with a brined roasted chicken, or herbed pork medallions wrapped with prosciutto come immediately to mind for a great pairing. Time for dinner!

### Facts

Appellation: El Dorado

Estate Grown

Blend: 100% Chardonnay (90% Wente clone, 5% Dijon clones (76 & 95), 5% clone #4)

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

Aging: 12 months in French and American oak (38% new French)

Bottled: September 28, 2011

Alcohol: 14.2%

pH: 3.66

TA: 0.47g/100ml

Residual Sugar: 0.2%

Production: 186 cases

Suggested Retail Price: \$22.00

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