



2010 MARKHAM VINEYARDS Napa Valley CHARDONNAY

WINEMAKER NOTES: When served at cellar temperature (~55°F) you will find our Chardonnay shows the best layering Gravenstein apple aromas with vanilla, butterscotch and spicy toast notes. Lush, juicy flavors of honeyed apricots are balanced by a Meyer lemon zest character. The creamy texture and toasty oak finish with continue to lengthen as the wine relaxes in the bottle. Why not grab a glass and do the same...Maybe luck will pair a pan-seared scallop in a spicy carrot sauce in your dreams?

VINEYARD NOTES: Grown predominately in the Oak Knoll AVA, our two estate Chardonnay vineyards have a definite tropical flair when brought together in this bottling. Our Oak Knoll ranch was originally planted with both the Wente clone and the Dijon clone, however our newer plantings at both vineyards blend of field selections and clone 4. Fluffy bale loam soils are predominate while Trubody has heavier soils that are balanced by utilizing no-till cultivation and deficit irrigation. Both vineyards sit at the edge of the fog intrusion zone and the benefit from the cooling breezes during the harvest season. Partial malolactic provides texture to our blend while still allowing the natural acid to shine. As we enter the process of replanting the Oak Knoll ranch, we look to our neighbors vineyards to maintain aromas and flavors consistent with our estates.

HARVEST NOTES: A long, cool growing season is always preferred, that is until it morphs into a cold summer and subsequent harvest. That was the theme for the 2010 vintage which was translated into a very late harvest. Bright news is that the vines and grapes retain their acid balance producing vibrant wines. The occasional heat spikes pushed all the fruit into the winery in two separate picks, late and later. Overall, the wines have lush texture and are packed with juicy fruit flavors for which Napa Valley is known.

VINTAGE
2010

APPELLATION
Napa Valley

VARIETAL COMPOSITION
100% Chardonnay

FERMENTATION & AGING
100% Whole Cluster
100% Barrel Fermented
§
8 Months Barrel Aged
32% New Oak
§
36% Malolactic

PRODUCTION & TECHNICAL DATA

Percent Alcohol: 13.8%
Titrateable Acid: 0.60 g/100 mls
pH: 3.53
§
Bottled: July 2011
Case Production: ~22,500 - 750 ml / 12 Bottle Cases
Release Date: Fall 2011

