

JEFF GORDON CELLARS



2011 CARNEROS CHARDONNAY

TASTING NOTES

This inviting chardonnay has a yellow, golden honey hue that speaks to its crispness. The nose boasts caramelized fig, golden pear, honey and citrus and with just a hint of minerality. Upon tasting, you will find integrated apple and pear fruits accompanied by creamy citrus and mineral notes. As the wine migrates to the mid and back palate you get clean, crisp acid flowing into a citrus and lightly toasty caramel finish that lingers nicely.

WINEMAKING NOTES

The 2011 growing season was challenging for many regions throughout the West Coast due to the cool weather and early rains. That being said, it worked very well in our Carneros vineyard where we achieved 23Brix and perfect acid levels for our style of chardonnay.

The grapes for this wine were picked ripe and then gently pressed. After settling the juice, it was inoculated and fermented in barrel until dry. Malolactic fermentation was allowed to finish halfway, and then stopped to maintain the crispness while still being approachable. The chardonnay was left on its settlings and stirred every two weeks to help give a creamy mouth feel. Just before bottling, the wine was heat and cold stabilized and filtered into the bottle.

VINEYARDS

Leveroni Vineyards, just south of the town of Sonoma. The grapes come from an old block of Wente clone vines planted in the early 1970's.

SPECIFICATIONS

Production: 190 cases

Alcohol: 14.4%

Total Acidity: 7.0 g/L

Ph: 3.42

Barrel Aging: 10 months

Barrel Types: 30% new Damy French Oak,

70% 2-3 year Damy French Oak



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