



2008 Unoaked Chardonnay

Philosophy

Many have come to know Sierra Vista as a producer of high quality red wines from this unique mountain viticultural setting. Chardonnay is the one of the white wines we produce to compliment our Syrah, Cabernet Sauvignon and Zinfandel. Traditionally we have produced a barrel fermented Chardonnay but after a trip to Australia where we tried a number of unoaked Chardonnays, we thought we would experiment with our own. The Unoaked Chardonnay is cold fermented in stainless tanks to preserve all its fruity characteristics. It has been a wonderful tool to emphasize that our cool climate does produce excellent Chardonnay.



Vineyard Source

The 2008 Unoaked Chardonnay is entirely from our estate vineyard, just in front of the winery as you look toward the Crystal range. This is the coolest microclimate on our property as evidenced by how the snow melts very slowly there when we have some. The vineyard was planted in 1982 on its' own roots.

2008 Vintage

2008 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks. Our vineyards got a heavy frost that reduced crop by 20-30%. One would have predicted a very early harvest with veraison starting in July. As it turned out we had almost no hot weather so veraison was only a couple weeks early followed by the first harvest date being third week of August for the Sauvignon Blanc grapes, which come from Amador County, a much hotter region than El Dorado. Several weeks later we harvested the Chardonnay and got a smaller crop than usual.

Tasting Notes

A slow cold fermentation in a stainless steel tank has preserved the unadulterated character of the Chardonnay grape. This Chardonnay exhibits the delicate aromas of grapefruit, pear, pineapple, and banana with a hint of peach and apricot while retaining a light, refreshing texture. The wine gently fills the palate with a roundness of a barrel-aged wine but finishes with a fresh crispness. It is an excellent pairing with seafood, pasta, or chicken dishes and is also highly recommended as a great warm weather wine for sipping around the pool.

Harvest Date	Sept 5
Sugar at Harvest	23.5° Brix
Bottling Date	December 2008
Release Date	Spring 2009
Cases Produced	493

John MacCready, Winemaker