



VINEYARDS & WINERY, LLC
2010 Unoaked Chardonnay

Philosophy

Many have come to know Sierra Vista as a producer of high quality red wines from this unique mountain viticultural setting. However Chardonnay grows well in our microclimates and was the first white grape we planted. 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 a stainless tank to preserve all its fruity characteristics. We began producing the Chablis style in 1999 and were the first California winery to label the bottling “Unoaked”. This wine has been a wonderful tool to emphasize that our cool climate can produce excellent white wines.



Vineyard Source

The 2010 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 and produces excellent quality Chardonnay.

2010 Vintage

The winter and spring were cool and after three drought years we were blessed with abundant rain. This caused late bud break and a late bloom. Harvest did not begin until the week of Sept. 23rd. similar to our first decade of winemaking. We had a nice long cool harvest and picked our last grapes just in time before a six inch rain arrived. The grapes were put in the fermenting tanks and covered just as the rain started.

Winemaker's Tasting Notes

This unoaked Chardonnay has the intensity, complexity and roundness of a barrel aged Chardonnay. Crisp citrus and tropical fruit character is balanced by a round mouth feel and lingering finish. This wine is the ideal aperitif with seafood or vegetable hors d'oeuvres. Try it even with chip and dip. Chardonnay is a favorite with cream sauces. Or try it with your favorite seafood dishes.

John MacCready, Owner & Winemaker

Harvest Date	Sept 10 & 11
Sugar at Harvest	23.8° Brix
Bottling Date	Jan. 4, 2011
Release Date	Feb. 2011
Cases Produced	498
Alc.	13.5% alc

Wine list description

2010 Chardonnay

Unoaked—El Dorado, Estate bottled

Bright fresh fruit with a hint of apples, butter and complexity unadulterated by oak flavors.

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