



---

---

CHATEAU MONTELENA WINERY

---

---

## **2009 NAPA VALLEY CHARDONNAY WINEMAKER'S NOTES**

Coming off of the low yielding 2008 vintage, the Chardonnay vines in 2009 were just itching to put out a big crop, and boy howdy did they ever. With over 300 tons of grapes harvested, we were well over our target levels which allowed us to cherry pick only the very best lots for this year's bottling. The mild growing season and warm (but not too hot) ripening period provided optimal conditions, giving us an abundance of excellent lots for our 2009 Chardonnay.

We've included a new component to the program this year; we're now using limited quantities of several Dijon clones of Chardonnay. These new clones enhance the floral tones and add yet another layer of complexity.

In the glass, this wine has a classic Chardonnay hue of pale golden straw. The bouquet draws you in with delicate nuances of wet stones, lichee, white peach, orange blossoms, and a slight hint of toasted almonds. The palate is soft and fleshy and loaded with bright citrus tones of sweet mandarin and Meyer lemon, white nectarine and rich tropical notes of guava, pineapple, and lichee – all complemented by subtle sweet oak. There is a delicate smoothness to this Chardonnay and fantastic weight throughout. This is the wine you'll want to bring to the next big dinner party or business lunch– get ready to accept the kudos.

Cameron Parry, Winemaker

Harvest Dates Sept. 8 to Oct. 6  
Barrel Aging 10 months, 100% French, 9% New  
Bottling Date August 2010  
Release Date Summer 2011