



2010 Chardonnay Anderson Valley Technical Sheet



Harvest Notes

The seemingly endless storms delayed flowering putting us a good two to four weeks behind. We fell further behind as the Bay Area endured the coolest summer since 1972 through July. Crop levels which were above average were quickly dropped by a third or half, to ensure the remaining clusters would ripen. Finally, a hot spell which peaked at 110°F at the end of summer shriveled berries, some clusters, and in the hottest spots whole vineyards were lost. The poor growers limped back into their fields and dropped shriveled fruit taking their overall crop level in some cases to unprecedented lows. The weather became cool again for the remainder of the season and pushed picking dates from September deep into October. The final blow came October 2nd when two storms deposited 8 inches of rain, which saturated the soil further delaying development and creating mold problems in some vineyards.

Tasting Notes

The cool temperatures of the Anderson Valley allow the fruit to slowly mature to aromas of ripe honeydew and pear while preserving a mineral backbone with hints of nutmeg and marzipan. Two months on lees in barrel adds a mouth filling structure which is nicely back dropped by the refreshing acid at the finish.

Winemaking Notes

The grapes were harvested early in the morning and whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (33% new). The barrels were not inoculated and 5 days later wild yeast began to noticeably ferment. After about 10 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred six times over a ten week period, at which time they were racked off lees.

Meyer Family Chardonnay 2010 Facts:

Harvest Date: October 6th
Varietal: 100% Chardonnay
Barrel Age: 8 months
33% new Quercus Sessiliflora and Quercus Robur (French oak)
Appellation: Anderson Valley
Bottled: May 11th, 2011
Bottle Size: 750ml
Production: 232 cases
Analysis: Alcohol: 13.96% by vol.
Total Acidity: 6.3g/L
pH: 3.40