



2009 Chardonnay Anderson Valley Technical Sheet



Why Chardonnay?

Karen Meyer has been itching to make a Chardonnay for years. Her favorite examples show an elegant streak of minerality and, when grown in cooler regions, display bright acidity and luscious fruit. With the fog-shrouded Anderson Valley floor a five-minute drive from the winery, there were plenty of vineyards to choose from in 2009. During a casual conversation with one of her grower friends in the early part of the year, Karen found out that she would have a little Chardonnay available that fall. Karen walked the vineyard with her and made a call on the way home to source some Chardonnay barrels...

Tasting Notes

The characteristic that distinguishes this lively and refreshing Chardonnay is its crisp, acid-etched mineral backbone. On the nose, it lacks the butter of a typical California Chardonnay and instead offers complex aromas of fresh apple and pear tart, lightly spiced with clove and nutmeg. The flint-and-mineral aromas and flavors are accentuated by lively citrus notes and balanced by layers of toast, vanilla, and a hint of marzipan. This is our first chardonnay but certainly not our last!

Winemaking Notes

We picked two separate Chardonnay clones two weeks apart. To ferment, the pressed juice went directly into small French oak barrels from four different cooperages, 30% of which were new. Half the barrels were inoculated with a selected yeast, while the other half went through a wild yeast fermentation. We also allowed 40% malolactic fermentation to create texture and soften the wine's edges. Eight additional months of barrel aging helped to further integrate the racy acidity and polish the stony mineral character. Weighing in at a moderate 13.2% alcohol, this wine is the welterweight fighter of Chardonnays: it's easy to drink but packs a surprising wallop of flavor.

Meyer Family Chardonnay 2009 Facts:

Harvest Date: September 17th & 29th
Varietal: 100% Chardonnay
Barrel Age: 8 months
33% new Quercus Sessiliflora and Quercus Robur (French oak)
Appellation: Anderson Valley
Bottled: June 8th, 2010
Bottle Size: 750ml
Production: 167 cases
Analysis: Alcohol: 13.20% by vol.
Total Acidity: 6.1g/L
pH: 3.47