



2011 Donnelly Creek Chardonnay Anderson Valley Technical Sheet



Harvest Notes

2011 was almost the perfect growing season. A long, cool summer, every month was at or below normal temperatures allowing the grapes to develop slowly culminating in beautifully, naturally ripened fruit characters. So, if we want cool summers why don't we grow in a cooler region? The answer is simple; the longer the fruit takes to ripen, the greater the chance that autumn rain will wreak havoc on the crop. On October 1st we decided to pick our Chardonnay two days later. October 2nd the forecast started to change suggesting there might be some light sprinkles the following afternoon. On October 3rd by 9a.m., with the fruit already at the winery, a decent rain was falling and by noon it was time to batten down the hatches. Had we waited one more day to pick, the six inches of rain would have kept us out of the vineyard for 4-5 days (tractors would have been stuck in the mud) and by then the Chardonnay would have been riddled with disease. As luck would have it we dodged a bullet and ended up with some pretty extraordinary fruit.

Tasting Notes

When a Chardonnay has a nice acid backbone and deep evolving minerality at restrained alcohol most wine experts will simply sum these qualities up by saying the wine is very Meyer in style. The 2011 Chardonnay is one of those fluke years (see the harvest notes above) that saw amazing flavor development and even lower sugar levels due to the long cool season. Clocking in at 12.6% alcohol this Chardonnay is a super-welterweight, bursting with passion fruit, floral notes, and nutmeg. The strong aromas give way to a refreshing palate of citrus, wet stone, and melon.

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 2011 Facts:

Harvest Date: October 3rd
Varietal: 100% Chardonnay
Barrel Age: 7 months
French oak
Appellation: Anderson Valley
Bottled: May 9th, 2012
Bottle Size: 750ml
Production: 434 cases
Analysis: Alcohol: 12.6% by vol.
Total Acidity: 6.8g/L
pH: 3.2