

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2007 CHARDONNAY CARNEROS

### Vintage

*The 2007 growing season in Napa Valley began dry and warm, with early budding, bloom and set. Low spring precipitation, followed by a relatively cool summer, allowed good hangtime and associated flavor development. While cluster counts were normal, the dry season led to smaller berries and lower yields. Overall, the vintage is noted for great acid levels and outstanding quality.*

### Vineyards

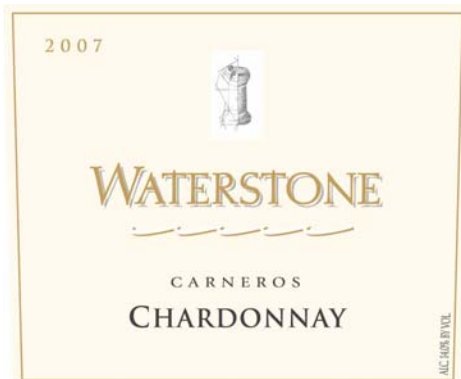
*The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes. This Chardonnay is produced from two vineyards: the Wilson Vineyard in the heart of the Carneros appellation and the Truchard Vineyard in northeastern Carneros.*

### Vinification

*After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 4 months. During this period, the barrels were routinely stirred to increase yeast contact and add richness; the wine did not undergo the secondary malo-lactic fermentation. One- and two-year-old French oak barrels were used. Prior to bottling, the wine received minimal filtration and fining to preserve the fresh fruit flavors.*


### Tasting Notes

*This Chardonnay features bright, concentrated citrus, pear, green apple and nectarine fruit, with just a touch of oak to add richness to the palate. The wine lingers on the palate, and has the structure and acidity to provide for good longevity.*



### Technical Data:

Varietal Composition	100% Chardonnay
Appellation	Carneros
Alcohol	14.0%
TA	0.65 g/100ml
pH	3.34
Oak Aging	4 months
Oak Cooperage	French oak
Bottling Date	May 14, 2008
Production	1832 cases



Philip Zorn, Winemaker