

# WATERSTONE

P. O Box 6979  
Napa, California 94581

## 2008 CHARDONNAY CARNEROS

### Vintage

*Mother Nature provided a dramatic vintage in 2008. Due to a dry Spring, vines pushed early and fell victim to one of the longest and deepest frost periods in decades. Shortly thereafter, during bloom, temperatures soared and further damaged the potential crop, resulting in fewer clusters and smaller berries. The Summer season proved cool, but gave us a week of high temperatures around Labor Day that threw the cellar into a break-neck pace with many early-ripening varieties. The season ended with relatively cool temperatures, providing some much-needed hangtime for Cabernet Sauvignon. Overall, the vintage was marked by low yields, yet high quality; the wines are proving to be well-structured, concentrated, and elegant.*

### Vineyards

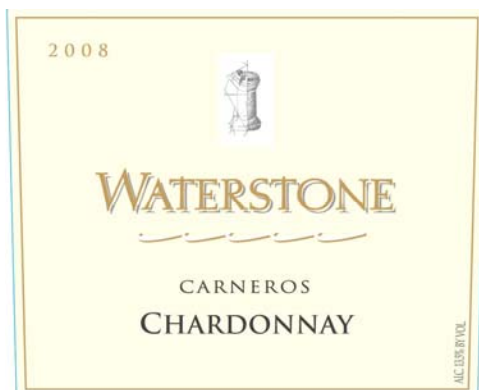
*The Chardonnay grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and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

### Vinification

*After whole-cluster pressing, the Chardonnay juice was barrel-fermented in French oak barrels and aged sur lie for 9 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	0.60 g/100ml
pH	3.43
Oak Aging	9 months
Oak Cooperage	French oak
Bottling Date	September 2, 2009
Production	1337 cases



Philip Zorn, Winemaker