



Gunflint and a bodacious texture

THE PARING CHARDONNAY 2009

Santa Barbara County
100% chardonnay
Clone 4, 95, 96 and Mt Eden
1/3 new French oak (Ermitage, Francois Frères,
Taransaud), 1/3 neutral French oak, 1/3 stainless tanks
1/3 went through malolactic fermentation
855 cases produced

WINEMAKER'S NOTES: The 2009 blend marches to the same beat as our 2008 "The Hilt" chardonnay, a style with a subtle combination of lemon curd, white peach, mineral and citrus peel alongside clove, butterscotch and the nutty cashew aromas of classic California chardonnay. On the palate, these forces again combine to create a delicious balancing act between the focused, mineral-laden stainless fermented chardonnay and the hazelnut and toasty oak notes of the barrel fermented lots. While ripe apple pie flavors coat your palate, the laser-like focus from the cool climate fruit keeps the ride to the finish lively, with tart, mouthwatering granny smith-like acidity.

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