



2007 Old Vine Chardonnay

For the past five years, we have walked past a marvelous two and a half acre parcel of Chardonnay that was planted in 1973. The sign that marks this vineyard block sits cocked to the south and the letters that were painted in fine penmanship have faded so that only the faintly raised impression of their presence on the wood is visible. The vines have no trellis, no irrigation, and they mimic the appearance of small, stately trees. These vines have endured many vintages, frosts, storms, hot days and foggy mornings. Some mornings we would stop for a moment and taste the grapes. They are absolutely divine. And yet, they were not to be had. I asked Jack Varozza, the vineyard owner, about having our chance to give these vines a voice. That was a few years ago, and now, we have the opportunity to make this wine.

For those who know and love real Chablis or the classic Napa Chardonnays of the 1970's, this may be for you. This is the style that delivers fruit first with a nice stripe of minerality. Hold the buttery malolactic, we don't need it here. Fresh pear, golden apple, and the wildflower impression of a honey comb are the aromas that come from this wine. The palate runs long and crisp with pear and pineapple mixing with orange zest to touch down with the light, yet tangible finish of chalky minerals. What about this mineral thing that winemakers wax on about? Limestone, quartz, slate, chalk; these all are marks of terroir, that unmistakable flavor of a place. This wine has that indelible mark that makes is a wine of a place. Just as the classics endure, the presence and message of deliciousness from these vines endures, for your enjoyment.



Appellation: Napa Valley

Varietals: 100% Chardonnay

Aging: Fermented and aged in barrel for 9 months

Alcohol: 13.9%

pH: 3.34

TA: .70 g/100mL

Release Date: September 8, 2008

Cases: 500 cases