



2008 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. Finally, 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, our turn has come to make this wine.

For those who know and love real Chablis, this may be for you. If you like the big, buttery Chardonnay that was popularized in the 90's, please refrain from reading further. This wine is every bit the measure of the classic Chardonnays that were born to Napa in the 1970's. 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 pair, 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 Gravenstein apple, poached pear and star anise flavors leading to a gentle toasty note on the finish.

What about this mineral thing that winemakers wax on about? Limestone, quartz, slate, chalk; these all qualify as marks of *terroir*, that unmistakable flavor of a place. This wine has that indelible mark that makes is a wine of a place. It is this notion that gives fine wines their meaning. That and what we call the "deliciousness factor." Upon tasting this wine, we think that you will agree, this wine has both.



Appellation: Napa Valley

Varietal: 100% Chardonnay

Cases: 300 cases