

# STONEHEDGE WINERY

## 2009 Monterey Chardonnay

### **The Vineyard and Winemaking:**

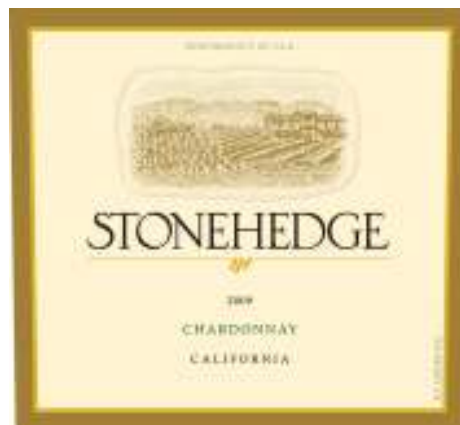
The grapes for this wine are from the California Delta, where cool breezes cool the area starting in the early afternoon and into the evenings.

### **Growing season:**

The 2009 vintage was preceded by three years of drought, but by March rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was seasonable and allowed the fruit to steadily ripen. September arrived with the warmest weather of the season, allowing us to harvest the fruit at the peak of ripeness before the fall rains.

### **Tasting notes:**

Our Chardonnay has rich fruit characters of guava, pineapple and green apple; with the vanilla and toasty oak of the aging. The flavors continue these lush characters, with a well balance mouth feel, and crisp acidity.



Harvest Date: September 21-25,  
2009

Alcohol: 13.9%

pH: 3.47

Titrateable  
Acidity: 0.67

Fermentation: Stainless Steel

Oak Aging: 6 Months in  
French Oak

Blend: 100% Chardonnay

Appellation: California