DANCING COYOTE WINES

2007 Chardonnay

Appellation: Clarksburg, CA
Grapes: 78% Chardonnay, 22% Chenin Blanc
Alcohol: 14% Alc. by Vol.
Residual Sugar: 0.32 g/100mL(%)
pH: 3.63
Total Acidity: 5.8g/L
Harvested: September 2007
Brix at Harvest: 24.4
Bottled: August 2008
Production: 970 cases

Taste: This crisp Chardonnay is our alternative to the usual over-oaked ones. With aromas of tropical fruit and ripe pear, this easy drinking wine has a touch of butter and vanilla and a smooth-balanced finish.

Food Pairings: Great with chicken and light pastas. Pairs well with fruit and cheeses. A true treat with brie and roasted garlic, or when you just need a glass of white wine to enjoy on the patio.

Viticulture Notes: The Clarksburg appellation has an ideal climate for producing Chardonnay and Chenin Blanc. As the Sacramento Valley heats up during the day, it pulls in the cool maritime breeze from the bay, which allows warm summer days and cool evenings. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

Winemaking Notes: Grapes were picked in the morning and whole cluster pressed. Juice was cold settled and initially fermented cold in stainless. A portion was barrel fermented and allowed to undergo secondary malo-lactic fermentation, with sur lee aging. The balance was kept in stainless steel barrels or tanks and blended right before bottling.

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