

# JAQK™

CELLARS



## PEARL HANDLE CHARDONNAY 2007 SONOMA COAST

### VINEYARD:

A single vineyard on the Sonoma Coast (French clones, southern exposure for warmth, 1200 foot elevation, above the fog line) and several blocks in Rutherford. The Sonoma Coast is becoming sought-after for new vineyard development. It is perfect for Chardonnay, even cooler than Carneros, so site selection and exposure are critical. The soils are shallow and the yields are low.

### AROMAS:

Pear, apricots, melon, honeysuckle, toasty oak.

### TASTE:

Smooth, viscous, balanced, good acidity, long finish, full-tilt style without being heavy or cloying.

### WINEMAKING:

Hand harvested in the early morning / Whole cluster pressed / Champagne press program used for delicacy / 100% barrel fermented / 100% malolactic fermentation / 8 months in barrels, aged sur lie with bi-weekly batonage.

