

2007 Redwood Hills Chardonnay

This year was one of the vineyards biggest harvests to date; the wine is another typical wine from Redwood Hills. The wine is full of lush fruit on the nose with an acidic punch to cleanse the palate. Growing next to an apple orchard, the wine has a slight green apple aroma. Not that growing next to the orchard does this to the wine but more so an irony and knowing that the vineyard is as much organic as can be, the growers respect the land and everything that comes from it. We picked on October 27th which is pretty late in the year but typical of the vineyard as it takes it time to ripen, also when we pick this vineyard it is always on the weekend due to the fact that they bring in their friends to harvest. It is truly a celebration of a years work for them, a big feast is prepared and when everyone has had enough food and wine, they come to the winery and watch us crush the fruit. After a long days work they we are able to enjoy a sample of the previous year's efforts, which is still in barrel at this point. If anyone is around at this time please join us as it is not common to mingle with the grower and the winemaker, you will be enlightened and will have a new found love for the wine itself since it will lend a personal experience. The wine is barrel fermented in my typical fashion of 33% New French Oak, sur lie aged, and aged in barrel for 18 months. After working with this vineyard for many years, I have come to understand its potential as a stand alone wine. We have been making Redwood Hills Chardonnay since the first Harvest off this vineyard more than 10 years ago. Enjoy...