

2010 pureCru Chardonnay

Appellation: Napa Valley

Composition: 100% Chardonnay (75% Old Chablis Clone, 25% Old Wente Clone –

originally a selection from Meursault.

Winemaking: The wine was barrel fermented and aged in specially made French oak

Burgundy for 11 months, 50% new. There was no malolactic

fermentation, so this wine retains its bright natural acidity and as a result

will age for many years.

Tasting notes: From the vineyards of one of the most acclaimed grape growers in the

Napa Valley, an intense wine, rich with depth, balance and length.

Production: 450 Cases

Comments: This is a very special Chardonnay vintage that may rival the best I have

worked with such as the 1987, 1990, 1992, 1997, 2007.

