



Darms Lane 2009 Chardonnay

Technical Notes:

Blend: 100% Chardonnay

Appellation: Oak Knoll District of
Napa Valley

Aging: 10 Months - French Oak

Production: 395 Cases

Notes:

The grapes for this wine were harvested from a single block of clone 95 Chardonnay in the Trefethen Vineyard on October 5th. The grapes were gently pressed, settled and transferred to French oak barrels for fermentation. The native yeast carried out the fermentation and the wine was aged on the lees (*sur lie*). During aging the barrels were stirred every two weeks until June to re-suspend the yeast lees in order to build texture and creaminess in the palate. The wine went through malolactic fermentation which also softens the palate and adds complexity to the flavor and aroma profiles. The wine was removed from the lees just prior to bottling in August.

Wine Description:

The 2009 Oak Knoll District Chardonnay exhibits a core of Bosc pear, crème brulee and apple pie spice with hints of white peach, vanilla, toasted oak and a subtle minerality. The pear flavors and minerality also carry through on the palate which is medium bodied and exhibits a pleasant balanced acidity.

Suggested Retail Price: \$28

1150 DARMS LANE • NAPA, CALIFORNIA • 94558 • (707) 224-4200 FAX (707) 224-4218
www.darmslanewine.com info@darmslanewine.com