

Darms Lane 2010 Chardonnay

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Blend: 100% Chardonnay Appellation: Oak Knoll, Napa Valley

Aging: 10 Months - French Oak Production: 320 Cases

Notes:

2010 marks the second vintage of our Chardonnay sourced from a single block of Clone 95 from our neighbors at Trefethen Vineyard. Fermented in French oak barrels with native yeast, the wine was aged on the lees (*sur lie*) and stirred every two weeks to build texture and creaminess in the palate. The wine went through malolactic fermentation to soften the palate and to add complexity to the flavor and aroma.

Wine Description:

Fresh with inviting notes of honeysuckle and citrus on the nose, the wine exhibits chamomile, Asian pears and shortbread cookie on the palate. Our 2010 Chardonnay is creamy while still balanced with an elegant candied hazelnut finish. Drink on its own or as an aperitif.

Suggested Retail Price: \$28