

BREGGO

2010 BREGGO CHARDONNAY CHARDONNAY

THE VINTAGE	For the Anderson Valley, 2010 was a splendid vintage. While atypical weather patterns resulted in an extraordinarily cool summer for much of the North Coast, the high ridges surrounding Anderson Valley provided protection from the extended summer fog. A cool and wet May gave way to a warm, but not-too-hot June and July. Veraison (color change) first appeared in Pinot noir in mid-August signaling a late harvest. Late harvests in Anderson Valley can be tremendously rewarding – when our vines complete their final stages of ripening in October, we are treated to an incredible intensity of flavor in the glass. We were fortunate to complete our last pick of Pinot noir on October 20 th , before record setting rains began to fall. Our 2010 wines are a beautiful balance of concentration and elegance, and may well prove to be our finest wines yet.
VINEYARDS	A blend of fruit from Ferrington and Savoy Vineyards, located near the towns of Boonville and Philo respectively in Anderson Valley.
HARVEST	October 3, 12, and 19, at an average of 23.8° Brix
FERMENTATION	Whole cluster pressing to tank and settled for 24 hours Barrel fermented in French oak 25% malolactic fermentation permitted
AGING	Aged <i>sur lie</i> in 60 gallon French oak barrels and a 900 gallon oak cask
TECHNICAL NOTES	Alcohol: 14.2 % pH: 3.42 Total Acid: 6.5 g/L
CASES CRAFTED	Six hundred and twenty four cases bottled on August 31, 2011
RELEASE DATE	October 1, 2011
WINEMAKER'S COMMENTS	Our 2010 Anderson Valley Chardonnay was fermented in neutral oak barrels and aged in a large oak oval that holds the equivalent of 15 barrels. Aging Chardonnay in a larger oak cask preserves the fruit flavors and gives an especially clean finish. The nose on this pretty wine is bright with aromas of dried pineapple, green apple, and lemon zest. Flavors of honey and quince mingle with Meyer lemon and pear on the palate.

—Ryan Hodgins, Winemaker