



GEYSER PEAK

WINERY®

BLOCK
COLLECTION

2008

CHARDONNAY

WATER BEND

Alexander Valley



Alexander Valley provides an ideal environment for growing Chardonnay grapes. At its southern end, heavy morning fog moderates temperatures and allows for extended hang time. At its northern reaches, the valley's warmer temperatures yield Chardonnay of intense fruit flavors. Through small lot fermentation, rigorous selection and trial blending, our winemakers are able to craft a wine of balanced, natural acidity and complex fruit characters.

ABOUT THE VINEYARDS

A portion of the blend is sourced from a unique eight acre site at our Ascentia Estate vineyard. The proximity of the block within a stone's throw of the Russian River, as well as at the base of the estate's hillsides, traps both the fog and cool air well into the day. This prolongs the ripening period. To preserve fruit flavors, grapes were harvested in the early morning hours, and then gently pressed whole, without crushing, to avoid any harsh extractions. After cold settling, the juice was racked directly to barrel.

WINE DESCRIPTION

The color is a soft straw, with flashes of bright gold. Rich, complex aromas of ripe pear, lemon blossom and Fuji apples burst out of the glass on this intense, beautifully balanced and wonderfully food-friendly Chardonnay. Its first impression of bright, bold fruit is rounded out with subtle aromas of toast, vanilla and butterscotch. On the palate, the wine shows a superb balance between creamy richness and palate-cleansing acidity. This is a unique wine that expresses all the benefits of its terrior-driven origin.

WINEMAKER NOTES

An important part of Geysers Peak Winery's Chardonnay program is the use of American oak barrels whose staves are soaked in hot water prior to shaping. The water leaches harsh components out of the wood and significantly increases the depth of toasting of the staves as they are shaped over fire. This process yields barrels which impart a more delicate, subtle oak character to the wine along together with an elevated creaminess. Following fermentation in barrel, the wine was allowed to remain in contact with the yeast lees for the entire eight-month maturation period, and stirred periodically in order to integrate the nutty, deep flavors of the lees into the wine. Approximately half of the blend underwent malolactic fermentation. - Mick Schroeter

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APPELLATION:

Alexander Valley

VARIETALS:

100% Chardonnay

STORAGE / TYPE:

80% Water-bent
American oak
20% French Oak

*70% 1,2 & 3 year old oak
30% new oak*

MATURATION TIME:

100% Barrel Fermented
8 months

RELEASED:

August 2009

ALCOHOL:

14.1%

ACID / PH:

6.5 T.A. | pH 3.56 | 3.1 g/L

WINEMAKER:

Mick Schroeter

CASE PRODUCTION:

2,500 9L-cases

