

# BLUE MOON CHARDONNAY



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## VINEYARD

We grow Chardonnay at our vineyard in Southern Oregon's Applegate Valley, and at our Estate Vineyard in Southern Oregon's Illinois Valley. Both sites are fairly warm throughout the growing season, and the additional ripeness achieved reflects the unique microclimates of these vineyards. These warm days and moderate nighttime temperatures help to create this well balanced, yet fruit forward style of Chardonnay.

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## HARVEST

The 2007 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. We had an early summer, with May and June warmer than normal. These summer months were atypical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat led to early ripening, and beautiful fall weather led to extensive hang time, providing us with some of the best fruit we have seen in years. Harvest for our Chardonnay was on October 13th.

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## FERMENTATION and AGING

A very slow and cool fermentation preserves the great fruit forward elements while the 100% completed malolactic fermentation adds complexity and richness.

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## WINEMAKER'S NOTES

Our "Blue Moon" Chardonnay is fruit-intense, with juicy notes of citrus and lemon, softly accented with a toasty vanilla finish. A perfect accompaniment to delicate filets of fish, pork chops or simply by itself.

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Varietal:	100% Chardonnay
Appellation:	Oregon
Final pH:	3.6
Titrateable Acidity:	.67 g/100ml
Residual Sugar:	Dry
Alcohol:	12.7%

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