

LA FOLLETTE

vi. 2009

CHARDONNAY

MANCHESTER RIDGE VINEYARD

Mendocino Ridge



Manchester Ridge Vineyard is perched at 2000 ft. elevation overlooking the Manchester Plain with a panoramic view of the Pacific Ocean. Winters are moderated by the maritime climate and bud-break is early (February to early March). Shoot growth is slow through the relatively cool summer, which allows the fruit a long hang time for flavor development and ripeness. The vineyard is trellised on a modified double Guyot system and rooted in decomposed sandstone. We pick three clones of Chardonnay from this exceptional site: Dijon 76, Old Wente and the new Dijon clone 809.

We craft the lots to provide individual contributions to the final blend, so the clones are vinified separately. Clone 76 gives bright, crisp acidity. The Old Wente provides pleasing fruitiness and weight to the palate. The Dijon 809 is the signature of the wine, though we only harvested a small amount of this exotic musque clone. Unlike any of our other Chardonnay picks, it is de-stemmed, crushed and the skins held in contact with the juice for a number of hours to increase the aromatics. We inoculate this lot with a yeast strain selected for its ability to heighten the perfume of the 809 clone. These barrels continue to reveal intense floral and tropical fruit aromas throughout maturation.

Effusive floral aromas of jasmine and freesia commingle with apricot and lemongrass on the nose. Displaying fresh, tropical fruit flavors with time in the glass. Lively acidity from entry to finish balances the mid-palate of marzipan and a touch of chai spice. A complex and satisfying Chardonnay.

APPELLATION	Mendocino Ridge
CLONES	Old Wente, Dijon 76 and 809
FERMENTATION	Some skin contact and inoculation for the 809 clone. Wild fermentations for the Old Wente and 76 clones
AGING	Sur lies with early battonage, bottled unfiltered
ANALYSIS	Alc. 14.2%/pH 3.73/TA 0.60g/100mL
PRODUCTION	499 cases

