



**DONATI FAMILY VINEYARD**  
**2008 Chardonnay**

*2011 San Francisco Chronicle Wine Competition*

**Silver Medal Winner**



**Vineyard & Harvest**

For the 2008 Chardonnay we chose to experiment with Dijon clone from Monterey County's Santa Lucia Highlands. With our own plantings of Dijon clone Chardonnay still too young to harvest, our choice to outsource proved success as this delicate Burgundian style Chardonnay ages. Although we outsourced the fruit, there are many similarities in climate and topography that complement our style of winemaking. The Chardonnay was picked at night and quickly brought back to the winery for a gentle whole cluster pressing. After an overnight settling, the juice was racked to barrels and fermented with native yeast.

**Winemaking**

100% Barrel fermented  
50% Malolactic fermentation  
Aged Sur Lie for 6 months

**Aging**

100% Barrel Aged: 70% New FO, 30% Used FO

**Tasting Notes**

Aroma: Aromas of banana, butter, and toast.  
Palate: Vanilla cream on the mid palate, moderate acid.

**Harvest Notes**

Harvest Date: 10/6/08  
Harvest Brix: 24.1 degrees

**Bottling Notes**

Blend: 100% Chardonnay  
Appellation: Santa Lucia Highlands  
Bottling Date: 3/23/09  
Bottling Analysis: TA =6.15g/L, pH = 3.67, RS = 0.23g/L  
Alcohol: 14.4% Alcohol by Volume  
Cases Produced: 228

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