



## 2009 CALIFORNIA CHARDONNAY CALIFORNIA

### TASTING NOTE

Lush and juicy, this Chardonnay exhibits lifted tropical fruit aromas of pineapple and sweet white peach. Clean citrus flavors of lemon peel and green apple dominate the palate, balanced by a hint of well-integrated, seasoned oak. The influence of malolactic fermentation (77%) lends a creamy texture to the mouthfeel. The wine finishes with a refreshing acidity.

### HISTORY

In 1881 Andrea Sbarboro founded the Asti Winery in northern Sonoma County. Applying time-honored methods and expertise from the old country, Sbarboro and a group of Italian immigrants, formed an entire community around which winemaking was its soul. Today, Cellar No. 8 wines honor and reflect the tradition of winemaking at Asti in a series of rich, complex wines from carefully chosen vineyard sites in California.

### VINTAGE

The 2009 growing season started dry, but with healthy spring rains, the vineyards flourished. Summer brought warm days and cool evenings, perfect for consistent ripening, while maintaining acidity within the grapes. Harvest began in mid-August and wrapped up in early November. This long vintage allowed the fruit to ripen fully with concentrated varietal fruit flavors. Overall, the 2009 vintage yielded wines of excellent quality.

Chardonnay from the California Coast, primarily Santa Barbara County, was the backbone for this wine, resulting in a classic California Chardonnay with juicy tropical fruit flavors and refreshing acidity.

### TECHNICAL NOTES

#### *Harvest*

August 12 – November 3, 2009

#### *Blend*

94% Chardonnay  
3% Sauvignon Blanc  
3% Semillon

#### *Alcohol*

13.8%

#### *Acidity*

0.63 g/100ml

#### *pH*

3.45



Enjoy  
Responsibly

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