



2007 Mauritson Alexander Valley Chardonnay

Production:	Approximately 457 cases
Appellation:	Alexander Valley
Composition:	100% Chardonnay
Vineyards:	100% Estate, "Dobbins" Vineyard
Alcohol:	14.1 % by volume
Aging:	100% barrel fermented and aged
Oak:	100% French Oak 10% New Oak
Malo-Lactic:	85% malo-lactic fermentation

Winemaker Notes

The 2007 was made in the same "Burgundian" style as the past vintage. The wine is 100% barrel fermented, but in only a small percentage of new oak. The result is that you get the body and richness from the barrel fermentation without the wood.

The fruit was harvested at 23.5° brix, lending itself to beautiful citrus fruit. Soft flavors of pear and green apple are prevalent in the nose and balanced beautifully with citrus flavors in the front palate. The complexity of the vineyard shines through in the mid-palate with hints of minerals that are accented by the richness of the barrel fermentation. The finish is everything you would expect from a great Chardonnay; full and round but clinging to acidity to retain the balance. Not bad for a winemaker that swore he would never make Chardonnay!