



2010 Mauritson Alexander Valley Chardonnay

Production:	Approximately 325 cases
Appellation:	Alexander Valley
Vineyards:	100% Estate, "Dobbins" Vineyard
Composition:	100% Chardonnay
Alcohol:	14.5 % by volume
Aging:	100% barrel fermented and aged
Oak:	100% French Oak 10% New Oak

Winemaker Notes

Our 2010 was made in the same "Burgundian" style as the past vintages. The wine is 100% barrel fermented but in only a small percentage of new oak. The result is the best of both worlds; the beautiful fruit of California Chardonnay minus the oak, with the elegance and complexity of its Burgundian ancestor.

With a relatively cool growing season and warmer weather just prior to harvest, the fruit has a riper character with the preserved acidity you would expect from a cooler year. Harvested at 24.3° brix, the nose is full of crisp apple and pear fruit and accented perfectly by hints of oak and floral nuances. Tangy citrus flavors tease your front palate then morph into rounder melon fruit in the mid palate. The gravelly soils and lack of water retention of the vineyard also shine through in the mid palate with complex flavors of mineral 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.

This wine will continue to drink beautifully over the next three to five years. Enjoy it with fish, poultry, white sauces and anything else that strikes your fancy.

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