



K O K O M O

W I N E S

SONOMA COUNTY, CA

2007 Chardonnay, Peters Vineyard Sonoma Coast

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Varietal:	100% Chardonnay
Appellation:	Sonoma Coast
Cases Produced:	380 cases
Harvest:	October 2, 2007
Fermentation:	Tank fermented up to 16 brix; finished fermentation in Burgundian French oak barrels
Barrel Aging:	Aged in 100% French oak using 4 different Burgundian coopers; 30% new
Alcohol:	14.9%

Vineyard description:

Planted in West Sebastopol, this is a premier location for Chardonnay. This vineyard is next to Luther Burbank's Farm and the soil composition is rich Goldridge Sandy Loam. With the consistent coastal fog extending hang time, this fruit is fully developed and loaded with complexity. The Chardonnay is Clone 4 and Dijon Clones, both of which are grown on St. George rootstock.

Winemaker notes:

This Chardonnay is done in a Burgundian style. It was aged for 16 months in 100% French oak with 30% new oak. Sur lees method was used to increase the complexity and mouth feel.

This Chardonnay is very complex, boasting flavors of ripe melon, lively acidity and a full mouth feel. It should drink well now through the next 5-7 years. Enjoy this wine with smoked salmon, artisan cheeses or a fresh spinach salad.