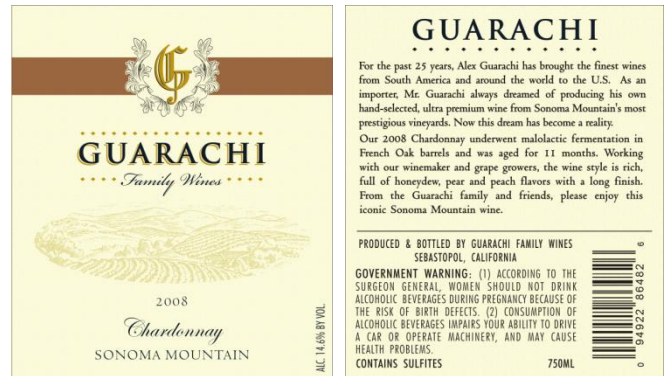




2008 Sonoma Mountain Chardonnay



Technical Data

Grape Variety: 100% Chardonnay
Appellation: Sonoma Mountain, Farina Vineyard
Harvest: September 2008, night harvest
Brix at harvest: 24.8°
Barrel Fermented
Yeast Strain: RC 212
Aging: 11 months in New French oak
Alcohol: 14.8% by volume
Total Acid: 5.8 g/L
Total pH: 3.55 g/L
Residual Sugar: 0.04 g/L
Unfiltered/ Unfiltered
Suggested cellaring of 2-10 years
1,098 -6 pack cases produced
Consulting Winemakers: Paul Hobbs & Julian Gonzalez

Growing and Tasting Notes

This 2008 Sonoma Mountain Chardonnay is the inaugural and much anticipated release for Guarachi Family Wines.

The 2008 growing season consisted of moderate temperatures with foggy mornings and cool nights; ideal conditions for Chardonnay to reach maturity. Guarachi Family Wines Chardonnay is from the esteemed Farina Vineyard, located in Bennett Valley, Sonoma County. The average age of the vines are 15 years old. We harvested in September 2008 a total of 10 tons from Farina Vineyard; producing a limited 580 cases.

This 2008 Chardonnay has a golden-hued color and is a wine loaded with flavors of succulent pear, ripe apple, hazelnuts, brioche, and a dollop of creamy, European butter. The crisp acidity balances this wine and allows it have a cellaring potential of 5-7 years.

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