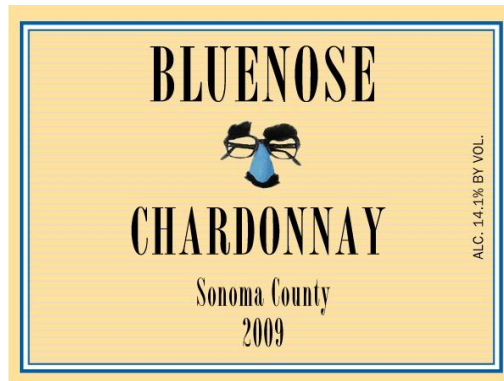




Bluenose Wines

2009 Sonoma County Chardonnay

With fruit sourced from two excellent vineyards in Sonoma County, this wine was made in the traditional style with the greater portion cold-tank fermented to capture the expression of tropical, aromatic fruit from the vines. The remaining 30% was fermented in new French Oak barrels to add richness and complexity.



Gold Medal!

Sonoma County Harvest Fair, 2010

Harvest Dates:	September 16 and 23, 2009	
Sugar at Harvest:	24.1 Brix	TA: 0.60
Alcohol:	14.1%	PH: 3.38
R.S.:	.06%	Bottled: June 30, 2010
Cases Produced:	322	Release: July 22, 2010

Tasting notes:

This wonderfully rich and multi-layered chardonnay has lots of pineapple, ripe peach and honeysuckle fruit with abundant flavors of vanilla, crème brulee and spice. The rich and supple middle body finishes long, clean and crisp.

