

2009 Calstar Cellars Chardonnay, Sonoma Coast

Sonoma Coast

Vineyard Profile

Sonoma Coast

The Sonoma Coast, a world-renowned growing region southwest of the Russian River and just six miles from the Pacific Ocean is known worldwide for its cool-climate and various microclimates that contribute to slow grape maturation and optimum ripeness.

Small lots of fruit were sourced from exceptional Sonoma Coast vineyards exclusively for Calstar Cellars Sonoma Coast Chardonnay.

The potential wine grape quality of this location is unsurpassed along the California coast. Coastal vineyards at these elevations receive the highest solar quality in the northern coastal counties and the soils are of excellent quality and water is sufficient.

Winemaker Notes

Pale straw in color with subtle aromas of baked apple and oak leading to a spice-baked apple flavor with hints of citrus. This wine has balanced acidity with a pleasant and persistent apple finish.

A handwritten signature in black ink, which appears to read "Rick Davis".

-Proprietor & Winemaker, Rick Davis

SILVER MEDAL
2011



SAN FRANCISCO CHRONICLE
WINE COMPETITION

Production Data

Composition: 100% Chardonnay
Clonal Selection:
Harvest Date: October 10, 2009
Aging/Fermentation: Full bbl ferment, 30% New, European Oak
M/L Status: Complete

Production: XX cases
Alcohol: 14.2%
Brix: 24.2
pH: 3.58
TA: 6.31 g/L
Release Date: August, 2010

