

Daniel Gehrs Wines



CHARDONNAY MONTEREY COUNTY

Wine Profile

VINTAGE: 2008

ORIGIN: Monterey County

HARVEST: Late September to late October

FERMENTATION: Enclosed tank, temperature controlled stainless steel.

AGING: 5 months including 4 months sur lees.

VARIETAL COMPOSITION: 85% Chardonnay and 15% Chenin Blanc

Tasting Notes

Amid a second drought year throughout the California wine country Monterey was the only region which harvested a full, normal crop of Chardonnay. This may be due to the fact that Monterey is always in a drought condition and could not exist without the abundance of irrigation water from the subterranean Salinas River which flows northward, largely unseen, up the Valley. In this reliably cool climate, deeply influenced by the cold waters of Monterey Bay, the 2008 growing season was long, windy, sunny and often foggy in the morning. This wine was cold fermented at around 55 F. and held at this low temperature after fermentation on the lees for some 120 days. This added body and texture to the palate with a certain softness belying the fact that this wine did not undergo secondary malo-lactic fermentation. It is brightly fruity, with meyer lemon and lemon zest playing a leading role well supported by hints of nutmeg, ripe melon, honey and flowers leaving an almost, but not quite, sweet ripe fruit impression. Bottled young to capture the essence of the ripe grape on the day of harvest this wine will be drinking well over the next 1-5 years.

— DRG 3/09

Technical Data

ALCOHOL: 13.6%

WINE PH: 3.57

WINE ACIDITY: .65

RESIDUAL SUGAR: 0.25%

CASES PRODUCED: 2,070

UPC: 7 60919 31453 6

Awards

SILVER: 2009 San Francisco International Wine Competition

SILVER: 2009 Pacific Rim International Competition

SILVER: 2009 Riverside International Wine Competition

BRONZE: 2009 California State Fair

BRONZE: 2009 West Coast Wine Competition