

# Daniel Gehrs Wines



## CHARDONNAY CENTRAL COAST

### *Wine Profile*

VINTAGE: 2009

ORIGIN: Central Coast (85% Santa Barbara County, 15% Monterey)

HARVEST: Early to mid October

FERMENTATION: Enclosed temperature controlled stainless steel tank

AGING: Temperature controlled stainless steel for 8 months

VARIETAL COMPOSITION: 85% Chardonnay and 15% Chenin Blanc

### *Tasting Notes*

In terms of the evolution of my Chardonnay winemaking style over the past 10 years I feel that a new day has dawned in my own enjoyment and appreciation of the grape. When so much of the focus used to be on oak and, to a lesser degree, malolactic and sur lees aging, there had to be less focus on the actual grapes and the fruit and terroir aspects that underpin the entire wine. When I took away those extraneous elements I could focus like a laser beam on what really mattered. It has been liberating. 2009 is really a lovely vintage for Chardonnay. The growing season was a classic “Goldilocks” not too hot and not too cold scenario. Perfect for the thin skinned, sunburn prone Chardonnay grape. This wine has that wonderful Santa Barbara tropical fruit aroma with clear elements of pineapple, mango, guava and papaya which turns toward fresh, golden apple and butter cream on the palate. Some of our customers and employees who tasted this wine early in its release thought that there actually is oak present. Not. It is quickly developing a complexity and bouquet that blurs the line between what is naturally there and the illusion of something that is not. It adds up to complexity; the best compliment a wine can have. Enjoy it, and if it gets you scratching your head in sort of a “does she or doesn't she” question just remember my motto about wine: “The first duty of a wine is to be interesting”.

— DRG 8/10

### *Technical Data*

ALCOHOL: 13.7%

WINE PH: 3.36

WINE ACIDITY: .69

RESIDUAL SUGAR: 0.14%

CASES PRODUCED: 1,520

UPC: 7 60919 12107 3