

Daniel Gehrs Wines



CHARDONNAY CENTRAL COAST

Wine Profile

VINTAGE: 2010

ORIGIN: Central Coast (Monterey County; Arroyo Seco AVA)

HARVEST: Early to mid October

FERMENTATION: Enclosed temperature controlled stainless steel tank

AGING: Temperature controlled stainless steel for 6 months

VARIETAL COMPOSITION: 100% Chardonnay

Tasting Notes

In evolutionary terms, my Chardonnay winemaking style over the past 10 years has become simply more naturalistic. It is now obvious that a new day has dawned in the consumer's taste preferences and appreciation for this classic grape. When so much of the focus used to be on oak there was, necessarily, less respect for the Chardonnay grape itself - those varietal and terroir aspects that are form the real essence of the entire wine. Back in the '80's and '90's it was more about orthodoxy and fashion, willful winemaking all leading to an "international style" which was then imposed by way of formula. When I stripped away those extraneous elements, I found that I could clearly focus on what really mattered. It has been liberating. 2010 is another really lovely vintage for Chardonnay. The growing season was cool. At nearly the very end of the season we experienced a sizzling heat wave which burned some grapes in some vineyards. The grapes for this wine were minimally affected. This wine has a beautiful yellow color, lemon zest, apple freshness and structure of Monterey, a touch of tropical fruit aroma with elements of pineapple and quince which turn toward fresh, golden apple, cream and a tang of the earth on the palate. It all adds up to complexity; the best compliment a wine can have.

— DRG 6/11

Technical Data

ALCOHOL: 13.9%

WINE PH: 3.42

WINE ACIDITY: .75

RESIDUAL SUGAR: 0.25%

CASES PRODUCED: 2,086

UPC: 7 60919 12107 3