

# DILLON

VINEYARDS



## 2008 Chardonnay Oak Barrel Fermented

### Vinification:

Our Barrel Fermented Chardonnay is fermented in tight grained, medium toast French Burgundy barrels with a 50/50 blend of French Oak from the Allier and Vosges Forests. This wine was aged sur lie for ten months and went through an additional secondary malolactic fermentation. The wine received an additional ten months bottle aging prior to release.

### Tasting Notes:

Dry, crisp and elegant, this wine shows citrus, mineral and lee flavors with creamy buttered toast notes from the French Oak influence.

Varietal:	100% Chardonnay
Source:	Dillon Vineyards, Yountville Appellation, Napa Valley
Harvest Dates:	September 9 and 10, 2008
Harvest Sugar:	25.4 Brix
Total Acid:	0.73 gm/100ml
pH:	3.54
Alcohol:	13.5%
Barrels:	French Oak, blend of 33% new and 66% seasoned
Cases Production:	394 cases

2010 SILVER AWARD WINNER



“The longer hanging time for our grapes imparts an intense pineapple and apple flavor and bouquet.”