2011 CHARDONNAY

STEVE BORRA'S GILL CREEK RANCH MEMBERS RESERVE

The 2011 growing season was the second of two of the coolest in decades, ideally suited to making our Burgundy-style 100% Chardonnay from our Clements Hills Gill Creek Ranch vineyard. We barrel-fermented this wine with *sur lie* stirring in 30% new French barrels for just the right touch of oak and added complexity. Steve Borra is a time-honored, traditional Italian winegrape-grower, using modern-day advances to nuture his vines. Each vineyard block is harvested only when perfectly ripe, with lots vinified separately, leveraging high-end winemaking techniques. Members Reserve wines are exclusively grown and made for our cherished and devoted *La Dolce Vita* Wine Sampler Club members.

Tasting Notes

Stirring of the lees results in aromas carrying a creamy vanilla bean resonating with peach nectar, lemon and a little tangerine. A sip brings somewhat weighty, slightly spicy vanilla lemon drops playing with Golden Delicious apple all the way through a savory, long-lasting hint of something different – perhaps guava. Very intriguing. Fettuccine Alfredo would work well, or think outside the box and pour a glass mid-morning with Eggs Benedict. (7/27/12)

Statistics

Appellation:	Gill Creek Ranch, Lodi
Blend:	100% Chardonnay
Harvested:	September 12, 2011
Winemaking:	Fermented and aged in 30% new French oak. Lees stirred every 10 days.
Cases:	120 bottled March 9, 2012
Alcohol:	13.5%
pH:	3.35
TA:	5.61 g/L