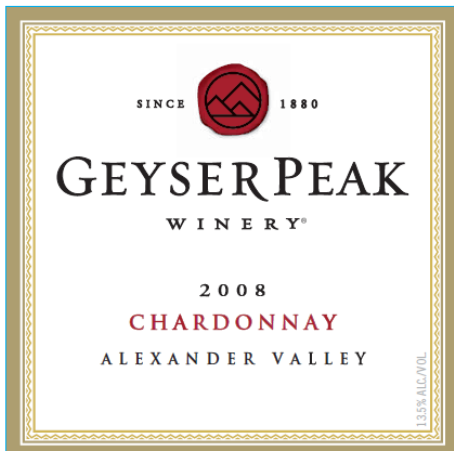




# GEYSER PEAK WINERY

## 2008 CHARDONNAY *Alexander Valley*



*This bright, fruit-focused Chardonnay offers a refreshing crispness, balanced by an understated richness that is classic Alexander Valley. An elegant, exceedingly drinkable wine, this is the sixth vintage of Geyser Peak Winery's flagship Chardonnay to carry an Alexander Valley appellation*

**Wine Description:** The nose opens with a rich intensity of bosque pear, tropical notes and baked apple aromas, while undertones of butterscotch and toast provide complexity. On the palate, these fruit flavors intensify and are complemented by subtle nuances of smoky barrel ferment characters. The initial creaminess on the palate evolves into a crisp finish that makes this wine a perfect match for a wide variety of cuisines. Try it with macadamia crusted Mahi Mahi or pan seared Sea Scallops in a soy-ginger broth.

**Winemaker Notes:** The Chardonnay grapes for this wine were carefully selected from the cooler regions of the Alexander Valley. The juice was fermented separately in small lots and each lot was blind tasted before the final blend was determined. The majority of the blend (85 percent) was fermented in barrel, which helped to develop the final wine's complexity and richness. The remaining portion, fermented in tank, preserved its bright fruit crispness, creating balance in the finished wine. Approximately fifty percent of the wine underwent malolactic fermentation and both the barrel and tank portions were treated to "sur lie" aging.

### APPELLATION

ALEXANDER VALLEY

### GRAPE VARIETY

CHARDONNAY

### STORAGE/TYPE

SMALL WATER-BENT  
AMERICAN AND FRENCH  
OAK BARRELS

### ANALYSIS

ALCOHOL – 13.5%

pH – 3.54

T.A – 6.5

R.S. – 3.7 g/L

### CASES PRODUCED

27,000 CASES

### BOTTLING INFORMATION

BOTTLING:

JULY 2009

RELEASED:

OCTOBER 2009

SUGGESTED  
RETAIL PRICE

\$13