

Mahoney

VINEYARDS

C A R N E R O S

2009 Mahoney Vineyards Gavin Vineyard Chardonnay

2009 Vintage Highlights

A late spring hot spell ended rather abruptly near the end of May when temperatures remained below normal through June and the first weeks of July. From mid. July until harvest, the temperatures were fairly mild, allowing the fruit on the vine to mature evenly. The quality of the fruit was exceptional throughout the Carneros region and most of the harvest was completed by the middle of September. Late vintage rains that arrived in October had no effect on our vineyards as the fruit had been harvested well in advance.

Wine Description

The Gavin Vineyard is comprised of two small blocks on the Napa side of the Carneros Appellation. These vines produce low yields of fruit and wines with concentrated flavors. We harvested into small bins and went directly to the press with whole clusters to minimize handling. A regime of gentle pressing, a short settling period, and barrel fermentation with a wide array of yeasts, helped to create complexity while preserving the inherent character of the fruit. Extended sur-lies aging added richness and toast flavors to the wine, while helping to integrate the french oak notes with the fruit. The result is a bold and complex wine with forward citrus and granny smith apple notes layered with yeasty toast and soft touch of sweet oak in the finish.

Blend: 100% Chardonnay grown at the Gavin Vineyard in the Carneros Appellation of Napa

Fruit at Harvest:

Picking Dates: Sept. 10-26, 2009
Brix (average): 26.15°
T.A.: 6.72 g/L
pH: 3.52

Fermented at: 50° - 60° F

Cellar Aging:

9 months sur-lies in French oak

Finished Wine:

Alcohol: 13.94%
T.A. 0.54 g/L
pH: 3.54

