

RYAN PATRICK *Vineyards*

2008 Reserve Chardonnay

Quite possibly our best Chardonnay to date! Tropical fruit aromas greet your nose with delightful floral notes, oak and hints of butterscotch. Smooth, velvety texture showing bright acids and clean, fresh pear and green apple tastes mid palate. Long, clean finish with notes of honey and grapefruit. A lovely, balanced wine sure to please any Chardonnay drinker.

Vineyards:	91 % Bishops, 9 % Homestead
Blend:	100% Chardonnay
Primary Fermentation:	Conducted in oak barrels at 55°F
Secondary Fermentation:	Partial malolactic fermentation in barrels
Barrel Aging:	7 months in oak barrels Sur-lie aged with stirring once every month 100% French oak
Cases Produced:	1,039 cases
Bottled:	May 2009
Alcohol:	13.3%
Titrateable Acidity:	6.5 g/L
pH:	3.45