



## 2008 Chardonnay Arroyo Seco, Monterey



As always, Cobblestone Chardonnay is made entirely from the fruit of our cobblestone-laden, old vines family estate in the Arroyo Seco appellation of central Monterey County.

While maintaining its signature elegance and crispness, the 2008 vintage is especially complex and delivers a rich mouthfeel. It is again a blend of our two Chardonnay clones, the Wente Traditional and the French ENTAV 809. This clonal blend coupled with our unique winemaking technique, which incorporates stainless steel fermentation and French oak aging with no malolactic fermentation, results in bright fruit without sacrificing the wine's all-important acidity.

Ultimately the wine provides exceptional balance and extremely versatile food-pairing potential.

### **Tasting notes:**

Medium straw color. Apple, lemon and orange blossom on the nose. Ripe apple continues through the palate along with racy lime, mineral and stone. The long finish rounds out with vanilla, spice and warm oak tones.

### **Technical notes:**

- Winemaker: Sam Baxter
- 100% Chardonnay - Wente Traditional Clone/ENTAV 809 Clone
- 100% stainless steel fermentation, aged sur lees for 6 months in 25% new French oak
- 0% malolactic fermentation
- 750 cases produced