



2007 Chardonnay Redding Ranch Vineyard, Monterey County

The Numbers

Varietal(s):	100% Chardonnay
Appellation:	Monterey
Harvest Date(s):	October 13, 2009
Average Brix at Harvest:	25.6
Total Acid/pH/RS:	0.482 / 3.76/ 0.7
Finished Alcohol:	15.14%
Bottling date(s):	January, 2009
Total 9-liter cases:	252
CA suggested retail:	\$34.99

The Vineyard *Owners - Ray and Dan Francioni – Chardonnay only*

The Redding Ranch was planted in 1996 and is located just east of the Arroyo Seco, just south of Greenfield, in the middle of the Salinas Valley. The grapes for this wine came from “Block Two,” which is planted to clone 96. We pick our grapes from the middle of the block because the windward side of the vineyard is prone to wind damage, while the leeward side is too vigorous.

The Vintage

A mild winter with below normal rainfall, coupled with a dry spring, led to early bud break in 2007. Although cluster counts were high, a sparse berry set in spring resulted in loose grape bunches. Additionally, berries were small, creating a greater skin to juice ratio, enhancing quality, mouthfeel and overall flavor. A cool, moderate growing season heated up the latter part of August, followed by a cooling trend in September leading to protracted hang time for most varieties, which translated into balance acid levels and finesse on the pallet.

The Wine

The Redding Ranch supplies another winery with the grapes used in their Reserve bottling, and we are the only other buyer of Redding fruit. All of the grapes were crushed and barrel fermented, and 30% of the barrels were new, extra-fine grain Hungarian wood. The wine underwent malolactic fermentation in the barrels. Young, with a greenish tinge, the nose is pretty and delicate. Aromas of pineapple, papaya, and citrus peel are typical of this vineyard. Light toastiness in the background aromatics gives way to pineapple and toast in the mouth, with a light butteriness in the finish. This wine will become increasingly expressive and round as it matures in the bottle.

Our wines feature the artwork of Ms. Tinna Savini. Her painting technique involves the manipulation of color and surface textures to create two contradictory, yet complementary canvases. These distinct elements are then mounted side-by-side to create an integrated and harmonious image. This symbiosis, along with Savini's use of organic, landscape-inspired forms, make her works a compelling visual metaphor for the relationship between grape grower and winemaker, and the site-specific wines of CR_Monterey.