

# HAVENS WINERY

## 2009 Oakville, Napa Valley

### Chardonnay

#### The Vineyard and Winemaking:

The 2009 Oakville, Napa Valley Chardonnay is from a single vineyard, off of Money Road, near Oakville Cross Road. Near the Napa River, the soils have a deep gravel base that was overlaid with decomposed mountain material, sea bottom from the east, and volcanic from the west. These rich soils lead to verdant vines and perfect fruit.

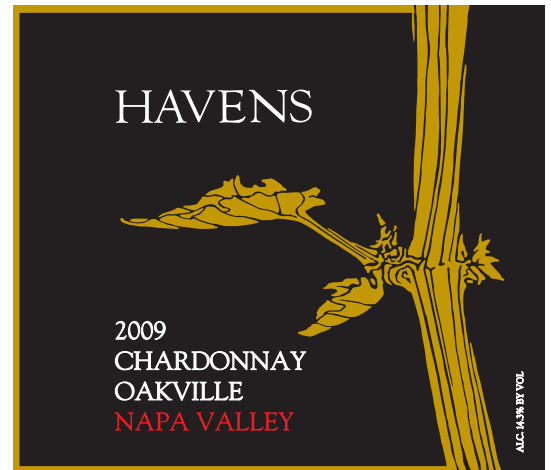
The grapes are gently crushed and allowed to settle overnight. 60% was fermented in new and three year old barrels, 40% was fermented in stainless steel. The fermentation temperature was kept under 55° fahrenheit. The barrels were topped off and aged with little contact until being prepared for bottling.

#### Growing Season:

The 2009 vintage was preceded by three years of drought, but by March, rainfall for the season was close to normal. A mild and cool spring coupled with a touch of late spring rains ensured strong yet well-balanced vine growth. The summer temperature was reasonable, allowing the fruit to steadily ripen. September arrived with the warmest weather of the season, allowing us to harvest the fruit at the peak of ripeness before the fall rains.

#### Tasting Notes:

The wine attracts the eye with a beautiful inviting green-gold color. Aromas of ripe apples, lemons, melons and luscious, toasty oak and vanilla, invites one to taste the wine. The palette is incredibly delicious. The rich, floral fruit is balanced by bright acidity, the vanilla oak of barrel aging, and well managed tannins, leading to a very memorable finish.



Harvest Date:	September 25, 2009
Alcohol:	14.3%
pH:	3.43
Acidity:	0.63
Residual Sugar:	2 g/L
Fermentation:	60% Barrel fermented 40% Stainless steel
Malolactic Fermentation:	100%
Barrel Aging:	12 Months in French Oak
Blend:	100% Chardonnay
Appellation:	Oakville, Napa Valley