



Mill Creek, a true third-generation family winery, began in 1965 when the Kreck family planted grapes in the prestigious Dry Creek Valley. Since 1974, the small, distinctive winery has limited production to less than 10,000 cases to specialize in wines of consistent, spectacular quality. The grandson of the founder is now the winemaker.

2010 Chardonnay

UN-OAKED

ESTATE, DRY CREEK VALLEY

Winemaker Notes:

The grapes for our 2010 Chardonnay were harvested before dawn to allow the fruit to be brought to the winery cold. After crushing and pressing, the juice was fermented in stainless steel over approximately four weeks. During this time, the lees were stirred frequently.

Tasting Notes

Our 2010 Chardonnay begins with notes of pineapple and chardonnay fruit with a hint of mineral. Flavors are of honeysuckle & mandarin orange. Firm acidity provides a fresh crisp finish.

Food Pairing Notes:

Excellent served with mild cheeses, chicken, most shellfish, and pasta salads. Our 2010 Chardonnay would also be an excellent complement to chicken Caesar salad.

Statistics:

Appellation:	100% Estate, Dry Creek Valley
Sugar at Harvest:	24.2° Brix
Alcohol:	14.71%
Titratable Acidity:	0.7g/100ml
pH:	3.47
Blend:	100% Chardonnay
Production:	Stainless steel, no malolactic
Cases Produced:	300