



WINEMAKER'S NOTES

2007 JOULLIAN CHARDONNAY • ROGER ROSE VINEYARD

Roger and Rose Marie Hernandez planted their eight-acre Arroyo Seco estate vineyard in 1988 to six French clones of Chardonnay that originated at the University of Beaune's Dijon Research Station. The clones 77 and 809 in particular exhibit exotic aromatics. However, the precise source of Roger Rose's unique lychee fruit and honeysuckle-like nose that is anyone's guess — perhaps it is due to the influence of the Dijon clones, or to Roger's farming practices that reduce cluster and berry size to half the California norm, or to the sandy, rocky soil around Arroyo Seco Road.

Roger Rose Chardonnay is always notable for its exotic & floral nose, silky texture and beguiling finish. Because of the wine's delicacy, we use Burgundian yeast strains that emphasize aroma and texture, versus power and body. To further enhance delicacy and texture, only the tightest grain Allier & Vosges forest oak — seasoned for three years — is used for barrel fermentation and sur lie aging. Every effort is made to encourage a simultaneous yeast and malolactic fermentation to prevent any lactic acid/butterscotch flavors from overpowering the floral nose and finish.

A more rigorous pruning and shoot thinning regime in 2007 yielded more evenly ripe clusters which boosted flavor concentration. Roger Rose smells like ambrosia, tastes like white peaches, and finished like silk!

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Chardonnay, Roger Rose Vineyard</i>
<i>Appellation/AVA:</i>	<i>Arroyo Seco (Monterey)</i>
<i>Harvest Date:</i>	<i>September 25 - 27, 2007</i>
<i>Sugar At Harvest:</i>	<i>24.2° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented, with 80% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>Nine months "sur lie" in new and 1-year old Allier and Vosges French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>6.9 g/L; 3.55</i>
<i>Residual Sugar:</i>	<i>Dry (.05%)</i>
<i>Total Production:</i>	<i>478 cases (750 ml)</i>
<i>Release Date:</i>	<i>August, 2008</i>

TASTING NOTES:

Light straw gold color. Floral white peach, hazelnut, lychee, and toasty aromas are amplified in a lush entry that leads to a burst of white peach, lemon meringue and crème brûlée flavors, which finish soft, round and with a hint of smoke.

FOOD COMPANIONS:

Fabulous aperitif wine...irresistible by itself. This delicate wine's rich tropical fruit and aromatics match up with sole, sand dabs, roast chicken, and quail, plus roast pork and simple pastas drizzled with olive oil.