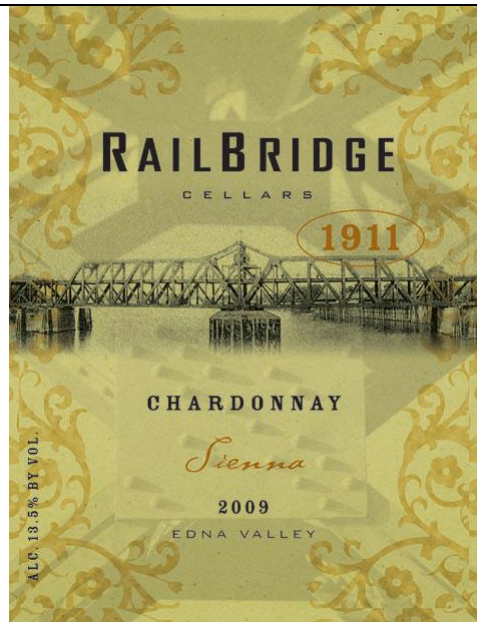




2009 CHARDONNAY 'SIENNA'



VARIETAL:	100% CHARDONNAY
APPELLATION:	EDNA VALLEY (SAN LUIS OBISPO)
ALCOHOL:	13.9%
T.A.:	0.78 G/ML
PH:	3.34
BRIX AT HARVEST:	23-24.5°
ML:	75%
BARREL REGIME:	100% FRENCH, 30% NEW
BOTTLING DATE:	4-11-2011
AGING POTENTIAL:	4 YEARS FROM VINTAGE
PRODUCTION:	185 CASES
FOOD PAIRING:	FRESH SEAFOOD, PORK, POULTRY, SOFT CHEESES, CREAM BASED SOUPS
SUGGESTED RETAIL:	\$16.50

FERMENTATION DESCRIPTION

- A) WHOLE CLUSTER PRESSED INTO TANK
- B) CHILLED & SETTLED FOR 18 TO 24 HOURS
- C) RACKED OFF AND INOCULATED FOR FERMENTATION
- D) CH35 YEAST WAS USED FOR FERMENTATION
- E) 60% OF THE JUICE REMAINED AND WAS FERMENTED IN TANK
- F) 40% WAS PUMPED INTO BARREL AND FERMENTED THERE
- G) BARRELS WERE STIRRED FOR 4 TO 6 WEEKS

AGING DESCRIPTION

- A) WINES WERE AGED IN FRENCH OAK BARRELS
- B) BARREL AGED FOR 6 TO 9 MONTHS

WINEMAKER TASTING NOTES

FERMENTED IN BOTH STAINLESS STEEL AND IN BARREL, THIS BLEND CREATES A CHARDONNAY THAT IS CRISP WITH LUSH NOTES. THE WINE HAS A FLOURISHING TEXTURE WITH THE AROMAS AND FLAVORS OF CRISP LIME AND PINEAPPLE MARRIED WITH FRESH MANGO AND APRICOT.

400 NORTH 16TH STREET, SACRAMENTO, CA, 95811

916.492.2530

WWW.RAILBRIDGECELLARS.NET