

LEESE - FITCH



2007 California Chardonnay

Notes

This Chardonnay blend for Leese Fitch was assembled from some of our best lots in our California portfolio. We wanted to blend a wine that had good Chard character and mouthfeel while still maintaining some acidity in order to pair this wine with food. Our blend mainly comprises itself of two lots.

The Livermore fruit was picked in early September and fermented slowly on French oak staves. This wine was then aged on the lees for 4 months before being racked and stabilized. The Monterey fruit was picked in late October because the fruit took a long time to ripen in the cool Monterey weather. This wine was crushed at one of our best coastal custom crush facilities where it was also fermented on French oak staves and aged sur lees for almost 8 months. In order to create a creamy mouthfeel, we stirred the lees twice a month for the 8 months to develop mouthfeel. The result is a wine with good crisp acids and a lot of tropical fruit balanced by integrated French oak.

Pairings

This wine has some good lemon drop flavors with an edge of porcini mushroom to give the wine some depth and complexity. We wanted this wine to be a great wine by the glass at your local bistro and a great value at your local wine shop.

VARIETAL
Chardonnay

APPELLATION
California

ALCOHOL
13.5%

PH
3.73

TA
0.58 mg/L

UPC
8 33302 00241 6