



EST. 2005

BENOVIA[®]
Winery

3339 HARTMAN ROAD
SANTA ROSA, CA 95401
(707) 526-4441
www.benoviawinery.com



2009
Sonoma Mountain
Chardonnay

Harvest Notes

Sonoma County experienced its third successive drought in the winter/spring of 2009. Colder than average temperatures in the spring pushed the season back by almost three weeks at flowering and fruit set. The summer was cool and dry, with low mildew and rot pressure. Temperatures warmed in July and August, helping to create a very even veraison and setting the stage for a great vintage. The stressed vines produced below average yields, giving us grapes with rich color, vibrant acidity and exceptional balance. We are very excited about the 2009 vintage—it may be our best yet!

Winegrower Notes

This Chardonnay comes from the Four Brothers Vineyard along the north-western slope of Sonoma Mountain. The vineyard is situated in a cool microclimate caused by the cold wind and fog that blow through the Estero Gap from the Pacific Ocean. This multifaceted wine is produced from a field-blend of several old Wente Chardonnay clones and an exceptional Chardonnay clone from Burgundy (Dijon 809). Harvested in the early morning, the fruit was rigorously hand sorted prior to whole cluster pressing and barrel fermentation with indigenous yeasts. In 2009, the clusters from this vineyard were the smallest we have ever seen in our winegrowing history, weighing less than 50 grams per cluster.

Tasting Notes

This Sonoma Mountain Chardonnay is bursting with aromas of orange marmalade, nectarine, and ripe tropical fruits. The lively aromas are followed by layer after layer of poached pear and candied pineapple. Barrel fermentation and oak aging for 14 months have added hints of vanilla bean, gun flint, and baking spices to this complex and delicious wine.

Vineyard Sources

Four Brothers,
Sullivan Vineyard

Harvest Data

September 27, 2009
Alcohol 14.2%
pH 3.48
TA 0.63

Fermentation

Whole cluster pressed, indigenous yeast fermentation lasted for over three months

Cooperage

16 months in French Oak,
40% new French Oak

Bottling

February 17, 2011

Cases Produced

120 cases

Release Date

March 2011