

CLOUD BREAK

2010 BARREL FERMENTED
CHARDONNAY
CALIFORNIA

FROM THE LAST RAINS OF WINTER TO THE FLOWERING OF SPRING VINES, NOTHING IS AS EXCITING AS THE CYCLE OF THE VINEYARD AND THE PROMISE OF NEW WINE. THIS YEAR'S NEAR PERFECT COMBINATION OF LONG WARM DAYS AND COOL EVENINGS PRODUCED A GORGEOUS WINE WITH RIPE, CONCENTRATED FRUIT FLAVORS, A RICH TEXTURE AND GREAT LENGTH.

VINEYARDS

A blend of premium Chardonnay grapes grown in some of California's finest vineyards.

WINEMAKING

- Fully ripened grapes harvested between 22.0 and 23.5 Brix
- Fermented 14-21 days in stainless steel at 58 degrees
- Barrel fermented with French and American oak

WINE SPECIFICATIONS

- Alcohol: 12.5%
- Color: pale gold
- Aroma: fresh citrus and tropical notes
- Palate: rich and layered with vanilla notes

TASTING NOTES

Ripe and full-bodied with delicious aromas and juicy flavors of pineapple, tropical fruit and toasty oak. Balanced with creamy overtones for a lingering, memorable finish.

SERVING SUGGESTIONS

Serve chilled. Enjoy on its own or with a wide range of foods including chicken, pork, pasta, seafood and cheeses.

