



## NOVEMBER 2008 WINE CLUB

### 2007 Reserve Chardonnay

The 2007 Reserve Chardonnay shows the benefit of whole-cluster pressing, a white winemaking technique now utilized to enhanced quality and character.

Whole-cluster pressing is a relatively straightforward technique used to extract juice from ripe grapes. Rather than sending grape clusters first through the destemmer, where stems are removed leaving behind individual berries, grape clusters go directly into the press. Pressing the whole clusters prevent oxidation by keeping juice exposure to oxygen to an absolute minimum. Thus, virtually eliminating extraction of bitter “green” tannins from stems and seeds, producing juice with uncommonly pure varietal aromas and flavors. Whole-cluster pressing takes longer than the traditional “crush and press” process for white grapes because press cycles are significantly slower with whole clusters; juice yields also are slightly lower. However, for Weisinger’s, the impressive quality of the juice makes the extra effort and expense worthwhile.

The Chardonnay was fermented in stainless steel tanks and then aged on its lees (sur lie) in French, American, and Hungarian barrels for three months. The resulting Chardonnay brims with peach, citrus, butterscotch and vanilla aromas. It has mouthfilling flavors of lemon, peach and toasty oak, which are well integrated. We hope you enjoy this refreshing Chardonnay.

**Aging:** Brilliant straw in color, Weisinger’s 2007 Reserve Chardonnay has bright varietal character and elegance. It’s silky, with a soft core and tart edges, and offers lemon zest, pippin apple, subtle oak spices and vibrant acidity. Mouthfilling flavors integrate beautifully with the crisp texture and stay focused through the long finish. This wine is ready to drink now or within the next two years.

Enjoy.

**Chanda A. Miller**  
Winemaker

## **THE VINEYARDS**

The 2007 Reserve Chardonnay is 100% Chardonnay from Layne Vineyard, located in the Applegate Valley at approximately 1600 feet in elevation. These 19-year-old vines are self-rooted and are clones 108 and Draper.

## **THE HARVEST**

Layne Vineyard Chardonnay was harvested on October 3, 2007 with sugars at 24.0 degrees Brix, a titratable acidity of 0.66, and a pH of 3.06.

## **THE WINE**

The grapes were whole cluster pressed upon arrival. After whole cluster pressing, the juice was chilled down to 12°C for 7 days before yeast was added. Yeast strains BA11 and VL2 were added and fermentation began. To control the fermentation speed, the tanks were held at a temperature of 12-14°C to ensure proper development of chemical compounds (aromatics). The fermentation was complete after approximately 3 months. To add complexity and richness, 675 liters of wine were placed into 3 barrels (French, Hungarian, and American) and aged for approximately 3 months sur lie. During this barrel aging, the wine was inoculated with malolactic bacteria. This bacteria changes the mouth feel of the wine by converting the malic acid into lactic acid. After barrel aging was complete, the 675 Liters were blended with 225 liters of wine aged in stainless steel. The complete blend was cold stabilized, fined, and filtered before bottling to ensure clarity.

The 2007 Reserve Chardonnay is 100% Chardonnay from Layne Vineyard.

85 cases were produced.

## **ORDERING INFORMATION**

The special Wine Club price is \$24.65. This special Wine Club price will be effective until January 2009.

## **REORDER PRICE**

1-11 bottles - \$24.65 per bottle  
1 case or more - \$23.20 per bottle