



2009 Chardonnay, Musque Clone Ramal Vineyard Estate Vineyard Series

RAMAL VINEYARD

As California's first premium winery, the focus of the Buena Vista Winery continues to turn to the remarkable 564-acre Ramal Vineyard Estate in the heart of Carneros. Set along a south-facing hillside overlooking the San Pablo Bay, this breathtaking property has more than 112 blocks delineated by geology and topography. Produced in limited quantities, each Ramal Vineyard wine reflects the complex interplay between grape, terroir and the seasonal weather patterns of the vintage.

VINTAGE

The 2009 vintage will be remembered as another in a line of distinct and unique years in the 2000's. We experienced a relatively dry and warm winter and a mild summer. When the heat kicked in during September, ripening and maturity caught up and led to grapes with great concentration, flavor and good acid. We began harvesting our Chardonnay in the early weeks of September before the unexpected early rains of October.

WINEMAKING

The grapes were hand harvested at night from the Ramal Estate and whole cluster pressed. The wine was 51% barrel fermented and aged sur lies with lees stirred every two weeks. The wine was transferred to Dargaud et Jaegle, Cadus and Francois Frères French oak barrels (40% new, balance one to five year old) and remained in barrel for nine months.

TASTING NOTES

The Ramal Estate clonal wines give us the opportunity to showcase individual clones or blocks that perform exceptionally well in any given vintage. The 2009 Musque Clone selection showcases our most aromatic expression of Carneros Chardonnay. Before being aged 9 months in French oak, the wine was fermented in both oak barrels and stainless steel vats allowing the wine to develop richly complex aromas that perfectly compliment the ripe orange, pineapple and vanilla-cream flavors. The lushness of this wine is perfectly balanced by the bright and crisp acidity and makes it easy to enjoy as an aperitif on a warm afternoon.

TECHNICAL

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| Appellation: | Carneros | Bottled: | July 7, 2010 |
| Composition: | 100% Chardonnay | Alcohol: | 14% |
| Clonal Selection: | Musque Cone | Acidity: | 5.36 g/L TA, 3.5 pH |
| Coopers: | Dargaud & Jaegle, Cadus, Francois Frères | | |