



WHY WE LOVE CHARDONNAY

We first learned to love Chardonnay in Europe, trying as many wines from producers of great white Burgundy as we could. When Scott got the wine bug, Jacky dusted off her French to hook him up with a harvest job at one of our favorite Burgundy estates, Domaine Leflaive, headed by the great Anne-Claude Leflaive, leading light at her own winery, and champion of biodynamic domaines throughout France. Our inner wine geek was amply rewarded when, a couple of years after his time there, Scott arranged a tasting for us in the Leflaive cellars of almost the entire 2007 lineup -3 Grands Crus; 5 Premiers Crus; and a Villages! We did not taste Le Montrachet, a wine so scarce even Anne-Claude hardly ever drank it.

When we became wine producers ourselves, one of our first thoughts was what fun it would be to put our own stamp on a great Burgundy inspired, but California grown Chardonnay. Like the Puligny producers we admire, we too aspire to have our wine taste of the place where it was grown. Step one, our Chardonnay is expertly grown by Steve Matthiasson, friend and viticultural advisor. Step two, we preserve the fruit's identity by harvesting at ripeness, not under or over, when there is balanced acidity for freshness, and the terroir can shine through as well as the fruit. Step three, we show some respect at the winery. We press the whole clusters gently in our basket press. We allow the wine to take its time through fermentation and barrel evolution, tasting frequently, and paying scrupulous attention to maintaining the cleanliness of our cellar and equipment. Final touch: hand bottling – our January ritual to guarantee a happy new year!