

CHARD

Santa Barbara County Chardonnay 2009



HARVEST INFORMATION

Our **Chard** grapes are sourced from 3 small **family owned** vineyards in beautiful Santa Barbara County. Only Organic or **sustainable grown** grapes are used. Yield is 3.2 tons per acre. Fermentation is in stainless steel using a yeast strain specially developed to extract **full flavors**. Grapes are gently pressed in stainless steel basket press and then aged for **6 months** in stainless steel. Grapes and juice are moved only by gravity to protect the **freshest** flavors.

TASTING NOTES

Our **CHARD** is a pale straw color with **fresh tropical** flavors. Pure and clean. We focus on the pure expression of the Chardonnay grape. No malolactic fermentation and no stinkin oak!

TECHNICAL NOTES

- 96% Chardonnay, 4 % Sauvignon Blanc
- Alcohol 13.2% by volume
- TA 0.61 grams per 100ml
- R.S. .35 grams per 100ml
- Quantity produced: 726 cases

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