

# RIVINO

## 2008 CHARDONNAY

### SPECIFICATIONS

HARVEST DATE:	September 14 <sup>th</sup> , 2008
PRODUCTION:	285 CASES
°BRIX:	24.0
pH:	3.39
TA:	0.562 g/100ml
ALCOHOL:	14.2%
RESIDUAL SUGAR:	488 mg/100ml
BOTTLED:	April 23 <sup>rd</sup> , 2009
VARIETAL CONTENT:	100% Chardonnay
APPELLATION:	100% Mendocino



### VINEYARD

One hundred percent of the fruit is from our family's Schrader Ranch Vineyard in Mendocino County, California. It came from our Block 2 Chardonnay, which was planted in 1989 with 7' x 11' spacing, along the Russian River. After hand picking it was transported a few hundred feet to our winery. For more Vineyard photos and information refer to our website, [www.RIVINO.com](http://www.RIVINO.com).

### WINEMAKING NOTES

All of the fruit was hand picked at daybreak, kept cold, and then was full cluster pressed. The juice settled at 46 °F for 6 days, then was racked and inoculated in Stainless Steel tanks. The wine fermented in two batches for 24 and 33 days within a range of 60 °F – 51 °F. The fermentation was stopped at 488 mg/100ml residual sugar, or -1.5 °brix. No Malolactic fermentation occurred. The wine was racked off its lees and finished aging in Stainless Steel.

### OUR SAMPLING THOUGHTS

There is a lovely nose of white peach, green apple, and asian pear. On the tongue is a tropical apricot and melon sensation. *This is **not** a heavily oaked, buttery yellow wine ....* This is, a clean, sunlight colored crisp refreshing chardonnay. The naked fruit flavors make this wine a pleasure to pair with any white meats or sea foods. Our favorites include rotisserie chicken, with rosemary roasted potatoes and grilled red peppers.

### SALES

RELEASE DATE:	June 2009
SUGGESTED RETAIL PRICE:	\$20.00
HOW TO PURCHASE:	<a href="http://www.RIVINO.com">www.RIVINO.com</a> or select retailers and restaurants.

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