

RIVINO

2008 CHARDONNAY

SPECIFICATIONS

HARVEST DATE:	September 14 th , 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 rd , 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.

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 seafoods. Our favorites include rotisserie chicken, with rosemary roasted potatoes and grilled red peppers.

AWARDS

"GOLD MEDAL"

2009 MENDOCINO COUNTY FAIR WINE COMPETITION

SALES

RELEASE DATE:	June 2009
HOW TO PURCHASE:	www.RIVINO.com or select retailers and restaurants.

RIVINO WINERY
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