

Krutz family cellars



Krutz 2007 “Sleepy Hollow Vineyard” Chardonnay, Santa Lucia Highlands

Winemaker's Tasting Notes Intensely ripe citrus and tropical fruits, backed with bracing acidity and a stony minerality. Usual suspects of green-apple, pineapple, and apricot sorbet. There was some botrytis for those who like the richness!

VINEYARD & HARVEST INFORMATION

<i>Vineyard</i>	Sleepy Hollow is certainly one of the most famous vineyards in the Monterey appellation; 40+ year-old Wente clone vines planted on its original root-stalk in the pre-phylloxera days. Planted in the early 1970's on the Santa Lucia Highlands bench, west of Gonzales, the combination of chardonnay clones, sandy-gravelly soils, north-easterly exposure, and an early California split-canopy trellis system has produced award-winning wines for over two decades.
<i>Vineyard Elevation</i>	500 feet above sea level
<i>Exposure</i>	East-Northeast
<i>Soil</i>	Arroyo Seco gravelly loam
<i>Block/Clone</i>	Wente
<i>Harvested</i>	October 23, 2007

WINEMAKING INFORMATION

<i>Blend</i>	94% Chardonnay, 6% Viognier
<i>Fermentation</i>	Barrel fermented
<i>Alcohol by Volume</i>	14.4%
<i>pH</i>	3.59
<i>Cooperage</i>	40% new French oak
<i>Barrel Aging</i>	13 months
<i>Release Date:</i>	July, 2010
<i>Production</i>	200 cases



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