

Krutz family cellars



Krutz 2009 “Sleepy Hollow Vineyard” Chardonnay, Santa Lucia Highlands

Winemaker's Tasting Notes Beautiful tropical aromas of pineapple, white peach, and golden apple, accented by pear, toasted hazelnut, and spicy citrus. The intensity of the wine's aroma is framed by vanilla and toasty brioche. The wine is lush and rich, with flavors that echo the nose. The finish is long, clean, and dry, with bright, citrus notes and minerality.

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 2, 2009

WINEMAKING INFORMATION

<i>Blend</i>	96% Chardonnay, 4% Viognier
<i>Fermentation</i>	Barrel fermented; sur lie and bâtonnage for 6 months.
<i>Alcohol by Volume</i>	14.8%
<i>pH</i>	3.51
<i>TA</i>	0.66 g/L
<i>Cooperage</i>	50% new French oak
<i>Barrel Aging</i>	13 months
<i>Release Date:</i>	January, 2012
<i>Production</i>	175 cases



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