

**LOCAL WINE CO**

# DAILY

## Daily Chardonnay 2008, Monterey, California

**Vintage:** 2008

**Appellation:** Monterey, California

**Varietal Composition:**  
100% Chardonnay

**Vineyard Source(s):** Kelly McFarland's beautiful vineyard in Monterey County, California

### Geek Box

Harvest Date: October 26th, 2008  
Brix at Harvest: 24.1  
Titratable acidity: 6.69g/l  
pH: 3.45  
alcohol: 13.90%  
Stainless Steel  
100% natural acidity

**Vinification:** Our grapes were picked at night and delivered directly to press as whole berries in order to reduce solids and minimize handling of the fruit. The juice was 46 degrees going into tank and was blanketed each day with Argon to prevent excessive oxidation. The wine naturally warmed to 50 degrees Fahrenheit over 3 days and on the 4th day we saw/smelled CO2/activity from wild, native yeasts. The cooling jacket was set to 52 degrees and stopped the Argon. The wine fermented at 50 to 54 degrees for 4 weeks to preserve the character of the vineyard in the wine...at the end of fermentation the wine was racked off the solids to another small stainless steel tank. This unsettled wine was manually circulated for 10 seconds once a week to re-suspend those lees into the juice for additional texture and complexity until Valentines Day. The lees were allowed to completely settle out at this point so the juice could be racked again and cold stabilized by lowering the temperature of the tank to 40 degrees F for 2 weeks.

**Tasting Notes:** Bright pale green straw colored wine. The soft honeysuckle and gardenia aromas fill your nose and give way to rich fruit such as pear, mango and papaya. The palate is bright with acidity that is racing and refreshing carrying the flavors of white peach, papaya and honeysuckle onto a long citrus lemon/lime finish.

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