

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2010

Anderson Valley
CHARDONNAY

ESTATE

ALC. 12.2% BY VOL.

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Chardonnay

COOPERAGE

100% 10 to 22 year-old
French oak barrels

TASTING NOTES

Done in a Chablis style with no malolactic fermentation, our 2010 Lazy Creek Vineyards Chardonnay from Anderson Valley is a food-friendly wine with aromas and flavors of crisp apple, stone fruits, refreshing citrus, peach, spice, vanilla, and a crushed stone minerality that lingers through the finish of this noticeably viscose, yet youthful Chardonnay.

VINTAGE NOTES

Peaceful and bucolic Anderson Valley, located just off the coastal region of Mendocino County, has warm sunny days and cool, foggy mornings and nights that are ideal for growing grapes. The vineyard of Chardonnay grapes is comprised of old vine Wente clones. Record rainfall in the spring was followed by a record mild summer; July being the coolest it's been in 50 years. The happy result was deliciously flavored and well-balanced Chardonnay grapes. Harvest began early September and was completed by the end of October.

WINEMAKER NOTES

This 100% Chardonnay wine utilizes sustainable farming techniques and organic materials in the vineyards. The grapes from the low-yielding vineyard are hand-harvested, whole-cluster pressed, cold settled for one day, and then racked to tank to begin fermentation. Wine is then racked to older barrels to complete fermentation, sur lie aged and stirred once a week for two months, then blended and bottled in September, 2011.

FOOD PAIRINGS

Our Lazy Creek Vineyards Chardonnay is the perfect wine to serve as an aperitif. It also pairs nicely with light-based pasta dishes, crab cakes, scallops or shell fish with a light or medium sauce, light paté, crepes, and white meats such as chicken, pork, turkey and veal. Mild-flavored cheeses are also excellent choices.

WINE INFORMATION

Bottled: September 2011 | Released: Spring 2012