



<b>2009</b>	<b>vineyard</b>	Saralee's, Russian River Valley
<b>CHARDONNAY</b>	<b>harvest</b>	September, 2009
	<b>yield</b>	3 tons / acre
	<b>aging</b>	10 months, 100% French oak, 20% new
	<b>alcohol</b>	14.5%
	<b>production</b>	210 cases
	<b>release date</b>	November 2010
	<b>retail</b>	\$XX
	<b>aroma/flavor</b>	pear, peach, apple, citrus, ginger, vanilla

**WINEGROWING** Hughes Family Vineyards are certified organic and have been sustainably farmed since they were first planted. Our vineyards are managed by Phil Coturri, the north coast's preeminent organic viticulturalist. As such, no synthetic fertilizers, herbicides, fungicides or pesticides are ever employed. Weeds and pests are controlled with integrated cover crops that attract beneficial insects and bring unwanted populations into balance. The result is healthy soils, today and for generations to come.

**WINEMAKING** We are fortunate to have as our consulting winemaker Rolando Herrera, a veteran of Stag's Leap Wine Cellars, Chateau Potelle, Vine Cliff, Paul Hobbs and his own label, Mi Sueño. An avowed non-interventionist, Rolando's aim is to respect the characteristics of each vintage, and never manipulate a wine into something it is not. If his countless awards and accolades are any measure, it's a philosophy that has served him well.