

Breggo CELLARS

2007 ANDERSON VALLEY SAVOY VINEYARD CHARDONNAY

THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was very different. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor and intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
VINEYARDS	A blend of Wente and Prosser clones from Savoy Vineyards near Philo in the Anderson Valley Appellation
HARVEST	September 28 and October 4, 2007 at 24.6° Brix
FERMENTATION	Whole Cluster pressing to barrel without settling Fermented in barrel with weekly stirring until June 1, 2008
AGING	Aged fourteen months in 60 gallon French oak barrels – 54% new Coopers include Claude Gillet, Cadus, and Sirugue
TECHNICAL NOTES	Alcohol: 14.9 % pH: 3.51 Total Acid: 6.1 g/L
CASES CRAFTED	Three hundred and sixteen cases (thirteen barrels) bottled without fining or filtration on December 4, 2008
RELEASE DATE	March 1, 2009
WINEMAKER’S COMMENTS	“Rich aromas of toasted almonds, cinnamon and mandarin oranges jump out of the glass when this remarkable wine is first poured. Layers of candied orange peel and lemon curd are matched with hints of cardamom, caraway, and smoke. In the mouth, this wine has an incredible viscosity and weight. The richness of this wine on the palate is a result of the long fermentation that lasted over six months. Lively flavors of lemon and shortbread are balanced by bright acidity and an incredibly long finish that persists for more than 60 seconds.” —Ryan Hodgins, Breggo Cellars’ Consulting Winemaker