



## 2008 Line Shack Chardonnay

### Monterey County AVA, CA



In 2003, Line Shack Winery founders and winemakers, Bob and Daphne Balentine, set out to produce an affordable world class Chardonnay from Monterey County, California. Our vineyards are located in the Arroyo Seco, Santa Lucia Highlands, San Lucas and San Antonio Valley AVA's. From these diverse terroirs and micro climates we achieved a rich and balanced style that will stand on its own or pair nicely with summertime cuisine.

#### *Premium Hand Crafted Wines from our Vineyards to your glass*

**Vineyard Regime:** Our vineyard team performed their standard meticulous practices of early season suckering and basil leaf removal. Fruit on weak shoots was removed. Additional leaves are removed to maintain ambient light through the canopy. A light green fruit drop was performed in June to balance the crop and ensure uniform ripening. The vineyards produced less than 5 tons per acre.

<b>Hand Harvested:</b>	September 9 - 18, 2009
<b>Average Brix @ Harvest:</b>	22.5 - 24.5
<b>Fermentation Regime:</b>	Whole cluster press, cold settled two days prior to yeast additions. Cool fermentation at 65 degrees for 18 days.
<b>Barrel Regime:</b>	20% barrel fermented and aged in 100% New French Oak with 80% Stainless Steel Tank fermentation and ageing. Blended together at bottling.
<b>Technical:</b>	Release date: June 2009 Alcohol: 14.4% pH: 3.45, TA: 68 100% Chardonnay.
<b>Winemakers Notes:</b>	Crisp and refreshing with layers of lime, kiwi and pineapple and complex layers of peaches and nectarines with a touch of buttered toast with honey on the finish.