



Three Sisters Vineyard Chardonnay
Sonoma Coast
2008

Vineyard Character

The climate is moderate in this area of the far western reaches of Sonoma County due to the closeness of the body of ocean. This grape studded view lies upon the second ridge inland from the coastline at Fort Ross. Here above the fog line the skies are clear and pristine, yet in the winter the rain falls harder and denser than anywhere else in Sonoma County. The Three Sisters Vineyard consists of two small vineyard sites: the Meadow, and the Lambing Barn Ridge, as this land was originally used for raising sheep. Both sites are planted with clones 95, 96, and 76 and the soil is a mix of Josephine and Gold Ridge soil.

This petite vineyard is trained on a vertical trellis system with the fruit hanging just 24 inches above the ground. The vines are densely spaced and thinned between two and three pounds of fruit per vine. These practices all insure even ripening and mature fruit character in the wine. The wine is 100% barrel fermented with wild yeast, resting in 75% new French oak for 10 months before bottling.

Case Production: 244

Tasting Notes

The 2008 Three Sisters Chardonnay has flavors of orange peel, golden delicious apple, and lemon curd. Aromas include Meyer lemon, mineral, gardenia, sweet tea and buttered pasta.

Historical Acclaim

2005 Vintage

- 94 pts. Robert M. Parker, Jr.
- 93+ pts. Stephen Tanzer's International Wine Cellar

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley