



# FELINO

## *Chardonnay*



Varietal Composition:	100% Chardonnay
Vintage:	2010
Harvest:	March 8-16; night-harvested by hand
Appellation:	Vineyards in Perdriel and Agrelo, in Luján de Cuyo between 3,192 and 3,277 feet elevation
Climate:	Semi-desert
Growing Season:	Spring arrived in Mendoza with snow still in the vineyards and was followed by frost and winds, leading to a difficult fruit set. Summer started warmer than average with wind and very dry conditions prevailing. From late February onwards, slightly cooler days and sunny skies yielded perfect ripening conditions. A record one-day rainstorm on March 19 could have been disastrous were it not for the drying winds that followed immediately. The 2010 growing season was characterized by the excellent phenolic ripeness attained at lower Brix levels.
Yield:	3.8 to 4.5 tons per acre
Pressing:	Whole cluster
Primary Fermentation:	Fermentation with natural yeasts in French oak barrels and stainless steel tanks
Secondary Fermentation:	Native malolactic fermentation in barrel; 3 months to completion
Aging:	9 months, 23% in French oak barrels, 77% in stainless steel tanks; 20% new oak
Bottling:	November 2010, unfined
Tasting Notes:	Gleaming straw, with subtle green and golden hues. The floral nose reveals orange blossom and gardenia. The refreshing, creamy palate displays white peaches and Meyer lemon tones with a hint of flinty minerality.