

FELINO

CHARDONNAY



Varietal Composition	100% chardonnay
Vintage	2007
Harvest	March 8 & 12; hand-harvested
Appellation	Mendoza, Argentina Vineyards in Perdriel and La Consulta
Climate	Semi-desert; 2,500 feet average altitude
Growing Season	A mild winter with minimal frost was followed by warm, consistent temperatures in spring that set a healthy, uniform crop. A long, moderate growing season followed. Fruit for this chardonnay was able to ripen fully before the arrival of rains that interrupted harvest in mid-March.
Yield	2.2 to 2.4 tons/acre
Press	Whole cluster
Primary Fermentation	Fermented with selected and native yeasts
Secondary Fermentation	Native malolactic fermentation; 2 months to completion
Aging	Combination of barrel & stainless steel tank aging (23%/77%) 9 months in French oak barrels; 58% new
Bottling	January 2008
Tasting Notes	Pale gold in color with aromas of fresh, ripe pear and white peach, this chardonnay delights from beginning to end. The mouthfilling palate excites with lively flavors of Fuji apple and tropical fruits that lead to a refreshing finish accented with notes of flint and citrus rind. Alcohol 14.9%