

FELINO

CHARDONNAY



Varietal Composition	100% chardonnay
Vintage	2008
Harvest	March 11 to 13; hand-harvested at night
Appellation	Mendoza, Argentina Vineyards in Luján de Cuyo and Valle de Uco
Climate	Semi-desert; 2,500 feet average elevation
Growing Season	Winter temperatures were colder than average with abundant snowfall, providing an excellent reserve of water for use during the warm growing season that followed. A small crop set of well-formed clusters saw early veraison due to a particularly hot, dry summer. Though temperatures cooled in February, the overall warmth of the growing season brought an early harvest with chardonnay showing excellent richness while retaining bright acidity.
Yield	3.6 to 3.8 tons/acre
Press	Whole cluster
Primary Fermentation	Fermented with selected and native yeasts
Secondary Fermentation	Native malolactic fermentation; 4 months to completion
Aging	26% barrel-aged, 74% tank-aged 9 months in French oak barrels; 19% new
Bottling	December 2008
Tasting Notes	This lively, full-bodied chardonnay opens with enticing aromas of white peach, golden delicious apple and guava that carry through as generous flavors on a satiny, mouth-filling palate. Citrus and mineral notes create a refreshing finish. Alcohol 14.8%