

# THREE SAINTS

## WINEMAKER NOTES

- Our 2008 vintage has been refined to showcase the fresh citrus and fleshy fig notes typical of our vineyard.
- Fruit is harvested as early as 4am and is pressed as whole clusters within an hour or two of picking.
- The juice is racked off only it's thickest lees and is sulfured very lightly.

## VINTAGE NOTES

- 2008 was a very dramatic growing season. It included a second year of drought, record heat, frost and wind.
- A lot of handwork was required to protect the crop and to manage excessively vigorous canopies.
- The wines from this wild ride of a vintage have turned out to be absolutely delicious.

## TASTING NOTES

Our 2008 Three Saints Chardonnay is characterized by its rich, fleshy fig notes and a persistent lemon oil flavor. Delicate spring blossom aromas are balanced by weight and gravitas from extended lees ageing. Flavors run the gamut from ruby grapefruit, lemon zest and meringue to Meursault-like oatmeal nuances. Featuring a bright, precise but richly textured mouthfeel, the 2008 Three Saints Chardonnay drinks deliciously now and should evolve for two to three years in bottle.



## WINE STATISTICS

Varietals	100% Chardonnay
Vineyards	Dierberg Vineyard Santa Maria Valley
Harvest Dates	September 2008
Brix (at Harvest)	23.6
Alcohol	14.1%
pH	3.12
Time On Skins	None
Barrels/Coopers	40% new/ Trust International
Barrel Aging	9 months
Filtering/Fining	Light filtration/ None
Bottled	August 2009
Production	3,265
Suggested Retail Price	\$20