



In the glass, a pale gold color with chartreuse highlights glints and shines with a beautiful clarity that speaks to the pure essence of the chardonnay grape itself. A swirl produces a bouquet of semi-tropical notes; vanilla bean, kaffir leaves and hints of guava. The glycerin like “legs” of the wine foretell of the intensity of the wine, and a sip brings a reminder of Sweet-Tarts to the palate. A yin and yang of bright citrusy acids and soft round honeysuckle mingle with tropical key lime and just ripe pineapple, all interwoven with the stony minerality characteristic of the Huber Vineyard.

The much-hoped for winter and spring rains really didn’t show up for the 2009 vintage. It was the third “drought year” in a row. Springtime temperatures, though, were mild with no pressure from frosts as with the previous vintage. Nevertheless, the vines were still recovering from the hardship of 2008 frosts, and with the dry conditions produced a smaller than anticipated crop. The upside of that equation is that the clusters were small and the berries petite and produced beautifully concentrated flavors in the resulting juice. Mid-August delivered a triple-digit heat spike for five days, which caused some dehydration and raisining on the “sun side” of the vines. Unfortunately, these clusters had to be removed and the yield was further reduced, resulting in a small crop, but one of delicious concentration. The grapes were harvested by hand on October 7, 2009.

Brought to the winery in the cool hours of dawn, the golden clusters were gently pressed. The juice was inoculated with X-16 yeast, a strain developed to showcase the varietal characteristics of Chardonnay. Initial fermentation began in a chilled stainless steel tank over a number of weeks to preserve the beautiful aromatics of the wine. Midway through this primary fermentation, the wine was moved to a combination of stainless steel barrels and new and neutral French oak barrels to complete the process. Secondary malo-lactic fermentation was neither encouraged nor inhibited. The blend of these different barrels was made in July of 2010, the wine lightly fined with bentonite clay, filtered and then bottled on July 12, 2010.

A wine to enjoy now, but one that will continue to age gracefully.

Dave’s recipe suggestion: Diver scallops on a bed of herbed fettuccine.

100 cases produced