

Wine Profile Moone-Tsai 2011 Sonoma Coast Chardonnay

Tasting Notes

Our 2011 Sonoma Coast Chardonnay is an exceptional example of the subtlety and balance that can be attained with prized fruit from this region renowned for remarkable chardonnay. The inviting nose conjures up a mélange of citrus, rich lees, and hazelnut. In the mouth, hints of vanilla and cookie dough tease the palate, with layers of grapefruit, orange blossom and light minerality beckoning. Framed ever so delicately with prized French oak (16 months aging), this vibrant wine with its hint of freshness, delicate texture and remarkable balance, should age with graceful refinement.

Among our preferred vineyard sources, the Charles Heintz Vineyard, located in Occidental, near the rocky Sonoma County coastline provides the backbone of this notable Chardonnay. The 30-year-old vines are planted on deep, desirable Gold Ridge Sandy Loam top-soils – to which many attribute the unique varietal expression shown by Chardonnay and Pinot Noir grown in the Sonoma Coast and Russian River appellations. The nearby Pacific brings deep and cooling fog over the vineyard nightly during the growing season, encouraging patient ripening and the development of delicate flavors.

<u>Winemaker</u>: Philippe Melka, Bordeaux-bred (*Chateau Haut Brion*, *Petrus*) and—recently heralded by Robert Parker as one of the top nine winemakers in the world. "Where possible, I will minimize winemaking techniques in the cellar so I can create a wine that tells the story of the vineyard. In the end, it must be about the fruit."

Wine Facts

Varietal Composition: 100% Chardonnay

Vineyards: Charles Heintz Vineyards, Sonoma Coast

Production: 168 cases Harvest Date: Sept. 27, 2011

Cooperage: 68% new French oak: Francois Freres, Rousseau, Damy

Bottle Date: March 11, 2013

Release Date: Scheduled for June 2013

For more information: Contact info@moonetsai.com, or via 707.265.6782 www.moonetsai.com