

# Naked Chardonnay



**Vintage:** 2008

**Size of Lot:** 1556 Cases

**Components:** 100% Chardonnay

**Date Picked, Processed:** September 13 - October 9, 2008

**Characteristics of Vintage:** Except for losing much of our crop to a devastating hail storm, 2008 was an average vintage and an example of why I like growing wine in this region. Winter was pretty mild and after a long cool colorful blossoming of daffodils and tulips we hit one hot June and everything from vines to weeds jumped into rampant gear. Summer was a bit drier than usual until early September when we got more rain than we were comfortable with. Early varieties like Pinot Noir and Chardonnay were taken to their limit, and then it was dry through the harvesting of Syrah, Merlot, Cab and Cab Franc, then a little rain on the latest varieties like Barbera, Petit Verdot and Sangiovese. Overall, I rated it about a 7 out of 10 for early varieties and an 8 for later varieties; based on what we have in the cellar the '08 wines may rival the very good '01, '02 and '05 vintages.

**Fermentation Temperature:** 55° F

**Residual Sugar:** 0.075%

**Total Acidity:** 0.75

**Alcohol:** 12.6%

**pH:** 3.42

**Finishing:** Stainless steel aged, no malolactic fermentation

**Winemaker Notes:** "Naked" Chardonnay is fermented at a low temperature in stainless steel. This promotes the formation of citrusy esters such as lime and lemon, and some tropical fruit flavors, which are prevalent in the nose and on the palate. Also Naked Chardonnay is not put through malo-lactic fermentation. This secondary fermentation lowers the apparent acidity and leads to the buttery character you find in most "traditional" Chardonnays. Thus, our Naked Chardonnay comes through as very clean, lively, refreshing, and acidic--a real palate tingler!

CHADDSFORD WINERY