



Wedell
CELLARS

2010 Wedell Cellars "Hillside Vineyard" Chardonnay

WE FEEL OUR 2010 WEDELL "HILLSIDE VINEYARD" CHARDONNAY IS REALLY A REMARKABLE WINE FROM A TRULY SPECIAL PLACE, OUR HILLSIDE VINEYARD. COMPRISING OF JUST ONE ACRE IN THE MIDST OF OUR PINOT NOIR VINEYARD, THE FOURTEEN HUNDRED VINES HAVE CONSISTENTLY PRODUCED REMARKABLE CHARDONNAY. THIS NORTH FACING HILLSIDE HAS PRESENTED SOME VERY DAUNTING CHALLENGES, INDEED IN 2003 AND 2005 THE VINEYARD DID NOT EVEN PRODUCE ENOUGH GRAPES TO MAKE EVEN ONE BARREL OF WINE. FOR 2010 THE HILLSIDE VINEYARD REWARDED US WITH JUST ENOUGH FRUIT FOR THREE BARRELS OF WINE, AND ONCE AGAIN WE FEEL THAT OUR GOALS IN ORIGINALLY PLANTING OUR VINEYARD HAVE BEEN EXCEEDED WITH THE 2010 WEDELL CELLARS "HILLSIDE VINEYARD" CHARDONNAY.

WEDELL CELLARS' PHILOSOPHY HAS ALWAYS BEEN THAT "LESS IS MORE", THE 2010 WEDELL CELLARS "HILLSIDE VINEYARD" CHARDONNAY EXEMPLIFIES THIS. WE INTENTIONALLY KEPT THE YIELD ON OUR VINEYARD EXCEPTIONALLY LOW, LESS THAN TWO POUNDS PER VINE. OUR HILLSIDE VINEYARD PRODUCED JUST THREE BARRELS OF CHARDONNAY RESULTING IN A WINE THAT IS TRULY BURGUNDIAN IN STYLE. AS WE HAVE DONE IN THE PAST, WE USE WILD INDIGENOUS YEAST FOR FERMENTATION. BECAUSE OF THE LOCATION OF OUR VINEYARD (STEEP HILLSIDE) AND ITS ORIENTATION (NORTH FACING), OUR GRAPES HAVE NATURALLY HIGH ACIDS. AFTER BEING SELECTIVELY HAND HARVESTED, THE GRAPES WERE PRESSED WHOLE CLUSTER AND BARREL FERMENTED FOR FOUR WEEKS USING NATURALLY OCCURRING WILD YEASTS. AFTER THE WINE HAD FERMENTED DRY WE INDUCED MALOLACTIC FERMENTATION TO SOFTEN THE ACIDITY THAT TOOK FOUR MONTHS TO COMPLETE, THEN THE WINE WAS AGED *SUR-LIE* FOR AN ADDITIONAL SIXTEEN MONTHS, DURING THE FIRST TWELVE MONTHS THE WINE WAS STIRRED TWICE MONTHLY. FINALLY, IN AUGUST 2012, TO RETAIN ALL THE RICHNESS AND COMPLEXITY OF THE WINE, IT WAS RACKED OFF OF ITS LEES AND BOTTLED UNFINED AND UNFILTERED.

OUR 2010 WEDELL CELLARS "HILLSIDE VINEYARD" CHARDONNAY IS ALL ABOUT *TERRIOR*. THE WINE IS UNLIKE ANY OTHER CHARDONNAY FROM THE EDNA VALLEY APPELLATION. ALTHOUGH IT HAS UNDERGONE 100% MALOLACTIC FERMENTATION THERE IS NO HINT OF BUTTER AND WHILE IT HAS BEEN AGED FOR A CONSIDERABLE AMOUNT OF TIME IN NEW FRENCH OAK, THE OAK IS COMPLIMENTARY BUT NOT OVERPOWERING. THE 2010 WEDELL CELLARS "HILLSIDE VINEYARD" CHARDONNAY HAS AN INCREDIBLE RICH MOUTH FEEL, IMMERSING YOU IN A SPECTACULAR BALANCE OF OAK, FRUIT AND ACIDITY WITH A LINGERING COMPLEX FINISH. BECAUSE IT IS SO BALANCED, WE FEEL THAT WE HAVE CREATED A WINE THAT WHILE ENJOYABLE NOW WILL AGE AND MATURE BEAUTIFULLY FOR MANY YEARS TO COME.

MAURICE & SUSIE WEDELL

TECHNICAL NOTES

HARVEST DATE
BRIX
ACID
BARRELS
BOTTLED
ALCOHOL
PRODUCTION

OCTOBER 1, 2010
25.3
3.53 PH, 7.35TA
ERMITAGE LES BERTRANGES FRENCH OAK, 33% NEW
AUGUST 15, 2012
14.9%
750ML: 804 BOTTLES (134 SIX PACK CASES)
1.5 LITER: 60 BOTTLES, HAND SIGNED, DATED & NUMBERED

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