



## 2009 STICKYBEAK CHARDONNAY

### Review Summary



“We also enjoyed the Chardonnay from the Russian River Valley. Pear and spice notes dominate the interesting wine.”

**Tom Marquardt, The Capital Gazette - Annapolis**  
March, 30 2011

**93 pts** “Wow! This is a delicious Chardonnay just how I like it - crisp and first, creamy towards the end and not overly oaked. Pear dominates the peach, but there is a nutty, spicy aroma that really blends them together beautifully. The opening crispness wakes up your palate and prepares it for a more refined creamy feeling while tasting green pear, peach and almonds. There is a great balance of crispness and sweetness that make this a fantastic wine and an incredible bargain at just \$17 US. Drink best now or within the next 5 years.”

**Jeff Lawson, www.midwestwineguy.com Blog**  
March 17, 2011

**88 pts** “Light gold. Spicy pear, quince and orange scents are brightened by dusty minerality. Fleshy and gently sweet, with ripe orange and honeyed pear flavors, a touch of warmth, and a buttery note on the finish. Firms up with air, showing a bitter pear skin quality and some sweet citrus flavors.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar**  
May/June 2011

**87 pts** “Light and delicate, this Russian River Chardonnay was mostly barrel fermented, with one-third fermented in stainless steel tanks. Aged for nine months in French oak, the wine has a pale straw color, ripe pear and cashew aromas, toasted oak, low intensity fruit, medium texture, 14.5% alcohol and a trace of bitterness in the finish. The decision to go for lightness and delicacy compromised the lovely textured fruit often seen in Russian River Chardonnay.”

**Gearld D. Boyd, WineReviewOnline**  
June 14, 2011