



2009 STICKYBEAK CHARDONNAY

REGION: Russian River (Sonoma County), California
 VARIETALS: Chardonnay
 MATURATION: 9 months in French oak (33% new)
 ANALYSIS: 14.5% alc/vol | TA: 5.0 g/L | RS: 0.25% | pH: 3.53

WINEMAKING:

Let's face it, Chardonnay can be quite obnoxious if played with a heavy hand. We're looking for fine flavor and a lively texture with cleansing length. We avoid overdoing the oak and keep the creamy butterscotch or malolactic characters to a minimum (30% in this case). One-third of the Chardonnay was fermented in stainless steel tanks to maintain its freshness while only older, lightly toasted oak was used on the balance.

REGION:

Russian River has become one of the most sought after addresses for Californian Chardonnay for good reason – it produces wonderfully expressive fruit with concentrated flavors and high natural acidity. We have secured two small holdings near Wohler Road that we coveted for its soil's alluvial loam and limestone qualities.

TASTING NOTES:

The nose shows intense characters of pear, spice and almonds with underlying white peach notes. The palate is long and powerful displaying dried pear, toasty, creamy custard tart and nuances of cashew with lingering stone fruit and a fresh, clean acid finish.

CRITICAL ACCLAIM:

88 pts Stephen Tanzer's Intl. Wine Cellar

ABOUT THAT NAME . . . Ever been curious enough to stick your nose over someone's fence to see what's going on? Or peer through a crack in their front gate, just to get a better look? We have! Some people might say we're busybodies or nosy neighbors, although we prefer the Australian term 'stickybeak.' And being Napa-based wine industry folk, it's hard not to be curious about the stunning vineyards and regions that surround us. In fact, as inquisitive vintners, it seemed only natural that we'd have a bit of a stickybeak in our own backyard to see what we could find.



REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US DISTRIBUTOR
 703 Jefferson Street, Napa, California 94559
 Tel (707) 258 9552 or (800) 622 2234 • Fax (707) 258 9577 • www.oldbridgecellars.com • info@oldbridgecellars.com