



2011 STICKYBEAK CHARDONNAY

REGION: Russian River (Sonoma County), California
VARIETALS: Chardonnay
MATURATION: 100% French oak (25% new)
ALCOHOL: 13% alc/vol

WINEMAKING:

Let's face it, Chardonnay can be quite obnoxious if played with a heavy hand. To achieve fine flavor and a lively texture with cleansing length, the oak is not overdone and the creamy butterscotch and malolactic characters are kept 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. Stickybeak sourced two small holdings near Wohler Road that they 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 zesty finish.

CRITICAL ACCLAIM:

89 pts Stephen Tanzer's International Wine Cellar

ABOUT THAT NAME . . . 'Stickybeak': Australian slang for 'nosey neighbor', or to be 'overly inquisitive'. After twenty years living in California's wine country while importing regional benchmarks from the Antipodes, our curious streak got the better of us. We searched for the best sites that the California wine-growing regions in our backyard have to offer, and the grape varieties that best express their individuality. Whether its Napa Valley Cabernet Sauvignon, Chardonnay and Sauvignon Blanc from Sonoma's Russian River Valley or Sonoma Coast Pinot Noir, our wines are hand-crafted, authentic expressions of the land they come from.



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