



## 2008 THE NARROW & STRAIGHT

### WINEMAKER NOTES

While I'm a big fan of Chablis and a few other spots across the ocean, I'm not the biggest fan of California Chardonnay (with a handful of exceptions); so I surprised myself with the choice of planting four Chardonnay clones at the famous Bien Nacido vineyard a few years back. But hey, this might be one of the sites for the stuff and I love working with Chris Hammil, the vineyard manager.

Clones 17, 76, 95 and 96 were all pressed and fermented together with a small amount of Viognier, subsequently aged in a combination of new French oak and stainless barrels with lots of lees contact and full malo-lactic conversion, and then bottled unfiltered and un-fined.



**SANGUIS** †  
THE NARROW & STRAIGHT

### WINE STATISTICS

Varietals	Chardonnay (97%) Viognier (3%)
Vineyards	Bien Nacido
Harvest Dates	October 17, 2008
Yields	0.4 tons/acre
Brix (at harvest)	24.6 – 25.1
Alcohol	14.7%
pH	3.35 – 3.43 (at harvest)
Barrels / Coopers	61% New French Oak, med-heavy toast, 39% stainless steel
Barrel Aging	17 Months
Rackings	None
Filtering / Fining	None
Bottled	March 2010 (via gravity)
Production	148 six-pack cases
Release Date	(current) May 2010
Suggested Retail Price	\$60