

2007 CHARDONNAY

Appellation: Mendocino
Alcohol: 13.9%
Blend: 100% Chardonnay
TA: 53
pH: 3.67
Production: 5,058 cases

Wine Description

Aromas of crisp green apple and spice with hints of vanilla toast and butter from the French oak barrels. This Chardonnay is crisp in the palate with lingering flavors of honey and lemon.

Brand Story

When owners John and Lane Giguere started their first winery in 1983 they were young and enthusiastic with dreams much bigger than their bank account. The first years were financed by credit cards and hope until they felt like they were down to their last Sawbuck before R.H. Phillips and Toasted Head became wine brands.

Growing Season

Moderately early bud break in March with near-perfect weather through bloom. The mid season rain did not effect quality; it was just enough to wash the dust off the leaves. Fairly warm through harvest, but the cool nights helped keep quality high.

Winemaking Notes

The grapes were crushed, pressed and settled on the first day, then racked off settlings and inoculated. After fermentation, the wine was racked again off the lees and kept in stainless steel tanks at 55 degrees. The wine was blended and moved to barrels three months prior to bottling in September 2008.

