



Huge Bear

2010

CHARDONNAY

NAPA VALLEY

APPELLATION:
Napa Valley

The weather in 2010 was ideal for Chardonnay. It allowed for a long cool growing season so the grapes could develop complex flavors, reach optimum ripeness, and still retain nice balanced acidity.

AGE OF VINES:
?? Years

WINEMAKER'S TASTING NOTES:

Aromas are apple, lemon, white flowers, and a hint of sweet oak. The mouth mirrors the nose with a great richness, nice texture, and crisp clean flavors of golden delicious apples and lemon custard.

HARVEST DATE:
???

WINEMAKING TECHNIQUES:

The grapes were harvested at night to ensure cold fruit was brought to the winery. The juice was settled for 24 hours then racked off heavy lees to French oak and stainless steel barrels. Fermentation lasted about two weeks before the wine was allowed to go through partial malolactic fermentation. After malolactic fermentation the wine aged on its lees for 8 months.

BOTTLING DATE:
????

RELEASE DATE:
Spring 2012

FOOD PAIRINGS:

Huge Bear Chardonnay is a rich mouth-watering wine that pairs perfectly with roasted free-range chicken and fleshy fish such as salmon and grouper. The citrus notes serve as an excellent bridge to beurre blanc sauce and the sweet oak aromatics blend perfectly with pecans, almonds, or hazelnuts.

CASES PRODUCED:
223

PRICE PER BOTTLE:
\$40

BARRELS: 100% New French Oak

ALCOHOL: 12.5%

BLEND: 100% Chardonnay

ACIDITY: 0.26g/100ml

MALOLACTIC FERMENTATION: 100%

pH: 3.2