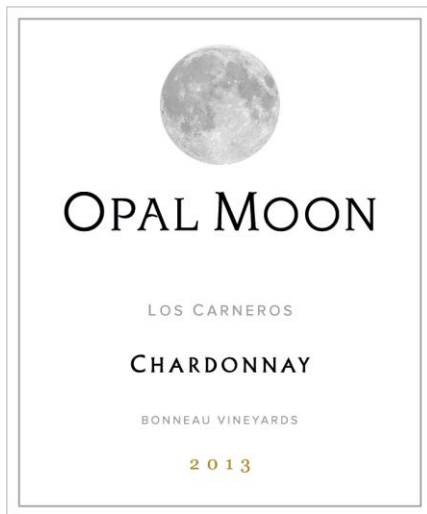


# OPAL MOON WINERY

## 2013 Chardonnay

### Los Carneros



### The Vineyard

Name: Catherine Bonneau Vineyard  
(Sustainably Farmed)

Appellation: Los Carneros  
Clones: 4(Martini), 17(Wente) & 809(Musque)  
Spacing: 7' rows x 5' vines  
Training: Cane  
Yield: 3.75 Tons per acre

Year planted 1988 & 2006

### The Harvest

Date: September 11-28, 2013  
Grapes: 100% Chardonnay, 3 clones blended  
Sorted: night harvested by hand & whole  
cluster pressed cold  
Brix at Harvest: 23.8 to 25.3 brix

### The Production

Fermentation: 95% barrel fermented, 100% malo-lactic and *sur lie* aged 9 months; 5% tank fermented with no malo-lactic fermentation  
Barrels: 58% French Oak,  
Coopers: Sirugue, Damy, Billon, Tonnellerie Val du Loire  
Aged: 10 months  
Production: cases

### Wine Profile

Alcohol: 14.30%  
TA: 6.0 g/L or 0.60 g/100ml  
pH: 3.30  
RS: dry

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### **Winemaker Notes:**

The grapes for our 2013 Chardonnay were grown on our highly priced Catherine Bonneau Estate Vineyard in the heart of Sonoma Carneros. We blended three distinct clones: Young-Wente clone 17, Martini clone 4 & Musque clone 809. This combination of clones enhanced the complexity of the wine. It has a light golden color with aromas of pineapple, white peach, citrus and Bosc pear. The wine has balanced acidity with a creamy texture on the palate and its light tropical fruit flavors combine with hazelnut, spice, and vanilla custard that come together with a luscious finish.

We welcome your comments at (800) 996-0420 or [www.bonneauwine.com](http://www.bonneauwine.com).

