

2010
WEKA RANCH VINEYARD
OAK KNOLL DISTRICT OF NAPA VALLEY
CHARDONNAY

CORVALLE

THE WINE:

THE 2010 WEKA RANCH VINEYARD CHARDONNAY IS FERMENTED AND AGED IN A COMBINATION OF STAINLESS STEEL DRUMS AND NEUTRAL OAK BARRELS. THIS TECHNIQUE, COMBINED WITH PARTIAL MALOLACTIC FERMENTATION, ALLOWS THE TRUE VARIETAL FLAVORS OF GREEN APPLE AND PEAR TO SHINE THROUGH. SUR-LIE AGING FOR FIVE MONTHS CONTRIBUTES TO A FULL MOUTH-FEEL, PRODUCING RICH FLAVORS OF APPLE PIE, HIGHLIGHTED BY NOTES OF SPICE AND HONEYDEW.

THE VINEYARD:

JOHN AND SHARON CHAPPELL, OWNERS OF WEKA RANCH VINEYARD, FIRST BEGAN GROWING GRAPES IN JOHN'S HOME COUNTRY OF NEW ZEALAND. SHARON, A NATIVE CALIFORNIAN, INITIALLY THOUGHT WEKAS TO BE A TYPE OF TREE. WHEN SHE FIRST MET THEIR VINEYARD MANAGER, HE NOTED AN ABUNDANCE OF WEKAS IN THE AREA, TO WHICH SHE REPLIED THEY ALSO HAD MANY GROWING AROUND THEIR HOUSE. THE VINEYARD MANAGER WAS QUITE CONFUSED SINCE A WEKA IS ACTUALLY A BIRD, NOT A TREE. SHARON STILL LAUGHS WHEN RECOUNTING THIS STORY, AND IT SEEMS ONLY FITTING TO ME TO NAME THEIR FIRST CALIFORNIA VINEYARD AFTER THIS FUNNY ENCOUNTER.

THEIR TWO-ACRE SITE OF CHARDONNAY SITS IN NAPA'S OAK KNOLL DISTRICT, WITH COOL FOGGY MORNINGS AND WARM AFTERNOONS, CREATING IDEAL CONDITIONS FOR GROWING SUPERB CHARDONNAY.

RYAN MORELAND
OWNER & WINEMAKER



VINTAGE:
2010

VARIETAL:
100% CHARDONNAY

VINEYARD:
WEKA RANCH

AVA / APPELLATION:
OAK KNOLL DISTRICT OF NAPA VALLEY

HARVEST DATE:
10/8/2010

WINEMAKING:
- FERMENTED IN STAINLESS STEEL DRUMS
AND NEUTRAL OAK BARRELS
- SUR LIE AGED FOR 5 MONTHS
- PARTIAL NATIVE FERMENTATION
- PARTIAL ML, FERMENTED DRY

AROMA & TASTE:
- CRISP, FRUIT FORWARD EXPRESSION WITH A
WELL ROUNDED MOUTHFEEL
- GREEN APPLE, VANILLIN, PEARS, WHITE
PEACHES, HONEYDEW