



# Huge Bear

2009  
CHARDONNAY  
SONOMA COUNTY

**APPELLATION:**  
Sonoma County

**AGE OF VINES:**  
18 Years

**HARVEST DATE:**  
September 29, 2009

**BOTTLING DATE:**  
December 3, 2010

**RELEASE DATE:**  
Spring 2011

**CASES PRODUCED:**  
150

**PRICE PER BOTTLE:**  
\$40

The majority of this fruit comes from mountainside vineyards in Knights Valley. The cool weather of 2009 resulted in Chardonnay that is both crisp and complex.

**WINEMAKER'S TASTING NOTES:**

Vibrant light gold color highlights the food-friendly focus of this wine with a fruit character of fresh apple, Bartlett pear, subtle notes of linden flower, minerality and butter cream that persist in the finish. The nose is of apple, pear, brioche, lemon custard and sweet oak. The taste mirrors the nose with a long finish that is smooth and balanced.

**WINEMAKING TECHNIQUES:**

Grapes picked before 8 a.m. for cold delivery then gently pressed and transferred to tank for cold settling. Transferred to 100% French oak for fermentation with 25% going through secondary malolactic fermentation. Yeast lees were stirred weekly during aging to encourage texture development and a notably creamy aroma.

**FOOD PAIRINGS:**

Huge Bear Chardonnay is a rich mouth-watering wine that pairs perfectly with roasted free-range chicken and grilled Pacific salmon.

**BARRELS:** French Oak, 50% new

**ALCOHOL:** 14.8%

**BLEND:** 100% Chardonnay

**ACIDITY:** 0.54g/100ml

**MALOLACTIC FERMENTATION:** 25%

**pH:** 3.54