



117 Cases

Price: \$27 / \$324

Norman and Traudl Huber's vineyard in the Santa Rita Hills, just off Highway 246, is known for producing grapes that are high enough in acid that they can be hung longer than is the case for most other vineyards. This allows full development of varietal flavors without loss of the bright acidity that is so important, especially for a chardonnay produced in stainless steel, as this wine was.

The grapes were harvested on October 6th at 26.2 Brix with a pH of 3.23. They were destemmed and pressed, after which the must was inoculated with Asmanshausen yeast and cold fermented in stainless steel over a period of 4 weeks. The temperature during that time never exceeded 67 °F, thereby maximizing its fruity, varietal character. The new wine was racked with fluffy lees into stainless steel where it was held for 7 months without malolactic fermentation. After cold stabilizing and light fining with bentonite, it was bottled on June 21, 2010.

The wine has great varietal character, with a dry minerality that is typical of the Huber Vineyard. We recommend that it be drunk at approximately 50°F to maximize the positive contribution of its volatile aromas and flavors. It drinks well alone or when paired with seafoods, chicken, light meats, and fruit and cheese.

Dedicated to the Essence of Pinot Noir