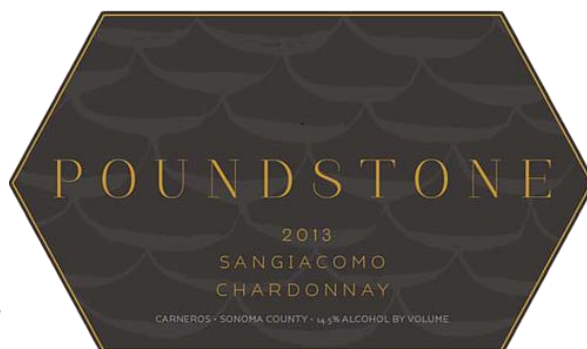




St Helena California's Poundstone- Sangiaco Chardonnay

Appellation: Carneros Sonoma AVA
Type: White
Grape Varietals: Chardonnay

Poundstone is dedicated to producing local wines from sustainably grown fruit. The cool climate of the Carneros is ideal for growing Chardonnay and Pinot Noir. Poundstone Chardonnay tends toward a Chablis style with balanced flavors and high acidity. We regularly check the vines making decisions about the fruit as it develops until we are ready for harvest. We source our barrels from several Coopers in France. While our fruit grows in Carneros, we make the wine in St. Helena at Ballentine Vineyards.



Region: Los Carneros AVA (American Viticultural Area)

Vineyard: Sangiaco Catarina Vineyard located in the Carneros Region in Sonoma. This location allowed us to mature the grapes slowly and evenly while maintaining a vibrant acidity. The Robert Young or clone 17 thrives in this area of Sonoma. We partnered with a top grower, Sangiaco. We work closely with the grower to ensure the highest quality fruit at harvest and we treat the fruit with care to ensure the wine in the bottle is a reflection of the hard work throughout the year. Our goal in the vineyard is to let the natural flavor of the Chardonnay shine. The acidity tends toward a northern Chablis style with high acidity, rich mouthfeel, and balanced flavors
Size: 2 acres **Year Planted:** 1994 **Spacing:** 8' x 6'; 9' x 6'
Elevation: 30 feet, with an East-West aspect **Soil:** Zamora Alluvial Clay

Vineyard Notes: **Rootstock:** 5C **Clones:** Old Wente; Catarina Field Selection

Vinification: We hand pick and sort our fruit for the highest quality fruit in the vineyard. The grapes are brought to the winery extremely clean, where they undergo a second sorting. They are whole cluster pressed gently, and we keep the press fractions separate. The wine is partially fermented in a very cool tank allowing for the natural esters to remain and to retain as much fruit as possible.

Harvested: first week of October.

Aging Capacity: We finish the wine in barrel and stainless drum allowing for full lees contact and fractional barrel fermentation. The wine is aged on the lees and stirred bi-monthly. We bottle after 8 months aging to retain the freshness and brightness our vineyard offers.

Winemaking Notes:

Bouquet: This Chardonnay has floral aromas accented by citrus, pineapple, pear, vanilla, and butter elements.

Flavor: This wine has a vibrant acidity leading to a freshness of the palate. The fruit comes through bright, and the flavors of pear, apple, vanilla, and honeysuckle really show the complexity of this wine.

Tasting Notes:

Food Pairings: Pork, Rich fish like Salmon and Tuna, Vegetarian Dishes and Poultry