

2007

House Creek  
Chardonnay

Our single vineyard wines are produced exclusively from grapes grown on our estate vineyard at the base of Mount St. Helena in the pristine Knights Valley appellation, where Sonoma and Napa counties meet. We strive to make hand crafted wines that are true to the terroir with great ageability. We hand pick and hand sort the fruit in the vineyard, and we press each varietal and clone separately. During blend trials, we taste each barrel individually and in multiple combinations together before we select only the best barrels to be included in our final blends. As a result, no two vintages, no two wines are the same.



appellation

Knights Valley

harvest date

September 4

soil

Alluvium: gravel, sand, clay

production

415 Cases

blend

80% Old Wente  
20% Dijon

oak

French Oak, 20% new  
Aged: 11 months

vineyard notes

Our estate vineyard sits at 510 feet above sea level. Our vineyard soil is deep, well draining alluvium, consisting of gravel, sand and clay. Because of the excellent drainage, the roots must grow deep to seek water, so our crop yields are lower and berries are smaller with greater flavor concentration. The alluvial soil also provides the mineral component that gives our wines added complexity. Our beautiful, gnarled +30-year-old Old Wente vines produce a minimal number of clusters per vine. This translates into great minerality in our finished Chardonnay.

tasting notes

The nose shows honey and poached pear that give way to stone fruit and lovely acidity on the palate.

vintage notes

A mild, dry winter and warm, dry spring led to early bud break and the development of smaller, concentrated berries. Warm days and cool nights during the summer growing season were ideal for steady ripening. A late August heat spike boosted sugar development in the Chardonnay to perfect ripeness for picking.

for inquiries

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