

2009

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 21

soil

Alluvium: gravel, sand, clay

production

318 Cases

blend

80% Old Wente
20% Dijon

oak

French Oak, 20% new
Aged: 10 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

Elegant citrus nose. Fresh herb and lemon grass with bright acidity and a lingering finish.

vintage notes

We are delighted with this vintage. The lack of spring frost, late spring rains and relatively cool summer days made for ideal dry farming conditions. The long, mild growing season allowed for the beautiful ripening of fruit with extended hang time on the vines, producing berries with intense flavors.

for inquiries

Contact: info@grablevineyards.com