

2010

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

October 1

soil

Alluvium: gravel, sand, clay

production

425 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

Loaded with gorgeous fruit, minerality and impeccable balance. The wine shows elegant apple, pear and light vanilla bean on the nose. The palate is rich, offering layers of poached pear, citrus blossom and spice.

vintage notes

Late spring rains delayed bud break, flowering and fruit set. Cloudy skies kept the frost away, and the long cool growing season was ideal for dry farming of the trimmed canopies. The hot days at the end of the season brought about a late harvest of intensely flavored fruit.

for inquiries

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