

2011

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 30

soil

Alluvium: gravel, sand, clay

production

247 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

This wine is focused! Harmonious balance of minerality and acidity, lemon bar nose, great texture.

vintage notes

A wet winter and spring delayed bud break and bloom, and rains continued into June replenishing the water table and making dry farming easy. Grapes thrived under canopies trimmed to ensure that sunshine, warmth and air reached the clusters. The fruit ripened evenly over the long, cool growing season, and the berries developed bright flavors during the warm autumn days that followed.

for inquiries

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