

FELINO

CHARDONNAY



Varietal Composition	100% chardonnay
Vintage	2009
Harvest	March 2 to 26; hand-harvested at night
Appellation	Mendoza, Argentina Vineyards in Perdriel, Luján de Cuyo and Gualtallary, Valle de Uco
Climate	Semi-desert; 3,250 to 3,855 feet average elevation
Growing Season	An early winter ushered in by frost right after harvest on April 14th was followed by a rainy but temperate spring that set a mid-sized crop. Our vineyards escaped the typical summer hailstorms that concentrated on the eastern Mendoza growing region this year, enjoying moderate summer temperatures and a warm and very dry finish to the growing season. Yields were comparable to the excellent 2007 vintage.
Yield	3.18 to 4.6 tons/acre
Press	Whole cluster
Primary Fermentation	Fermented with selected and native yeasts
Secondary Fermentation	Native malolactic fermentation; 4 months to completion
Aging	23% barrel-aged, 77% tank-aged 9 months in French oak barrels; 20% new
Bottling Date	November 2009
Tasting Notes	Mouthfilling, silky and crisp, this pale straw-colored chardonnay is aromatic with fresh, ripe pear and guava. The palate adds citrus and yeasty notes for complexity as focused fruit flavors persist, finding balance with subtle oak undertones and bright acidity on the finish. Alcohol 14.7%