

# 2010 Beringer Private Reserve Chardonnay Napa Valley



The 2010 growing season was long and mild with ideal temperatures for even ripening. A mild spring and summer was accented by a heat spike at the end of August, which expedited ripening in the grapes and helped deliver a harvest of good quality.

Beringer's northernmost Chardonnay vineyard and the primary source of the 2010 Private Reserve Chardonnay, Gamble Ranch is located near the town of Yountville, where daytime temperatures slowly climb as the cooling morning fog recedes south to San Pablo Bay. This significant diurnal shift allows the grapes to maintain their acidity, which is essential to balancing the ripe, rich flavors they develop during warm afternoons. Grapes for the 2010 Private Reserve Chardonnay were harvested between September 29th and October 9th.

Each Chardonnay lot was kept separate throughout the aging process. After sending the fruit directly to press, winemaker Laurie Hook fermented the juice in French oak barrels (69 percent new) to enhance the natural richness in the wine. Weekly lees stirring enhanced the toasty notes, and integrated the oak flavors for an overall balance. All of the wine was put through malolactic fermentation to encourage a lush creaminess. After 9 months aging, Laurie chose the most expressive lots and blended them to create a richly layered wine with aromas of crème brulee and rich citrus and fruit flavors.

Aromas of citrus, grilled pineapple and buttery pastry fill the bouquet. Flavors of refreshing tropical fruits, banana and tangerine are accented by toasty characters and a lengthy, lush finish.