

RED BICYCLETTE

Red Bicyclette 2007 Chardonnay

Wine Description

The 2007 Red Bicyclette® Chardonnay exhibits rich aromas and flavors of nectarine and pear with subtle citrus, butterscotch and mineral tones. The flavors are complimented by fresh acidity and a touch of vanilla from oak aging. This medium bodied wine concludes with a round, soft finish.

Harvest Notes

The warm winter and early flowering led many to prepare for an early harvest. However, the cooler summer temperatures along with wet weather slowed fruit development and led to harvest starting at the more typical time of early to mid-September. The berries were a bit bigger in 2007, but in good condition with a great concentration of color and flavor compounds. Acidity levels were lower than in 2006, but the 2007 vintage produced wines with lively fruit aromas and flavors and exceptional color pigmentation.

Winemaking Notes

Our 2007 Red Bicyclette Chardonnay was sourced from the Herault, Aude, and Gard areas within the Languedoc Roussillon region in Southern France. The 2007 Chardonnay grapes were handpicked, destemmed, and quickly transferred to the press. The must was fermented in upright stainless steel tanks at cool temperatures (15-18°C or 59-64°F) and then was matured on fine lees. About 32% of the wine underwent malolactic fermentation and 15% percent of the wine was aged for two months in French oak, which imparted warm vanilla flavors. Prior to bottling, individual components were rigorously selected, blended, then fined and filtered.

Finished Wine

Varietal Content: 100% Chardonnay

Varietal Origin: Herault, Aude, and Gard in the Languedoc-Roussillon, France

Titrateable Acidity: 0.53 g/100ml

pH: 3.47

Alcohol Level: 13.32%

Residual Sugar: 0.5 g/100ml