

RED BICYCLETTE

Red Bicyclette 2009 Chardonnay

Wine Description

The 2009 Red Bicyclette® Chardonnay exhibits rich aromas and flavors of nectarine and pear with subtle citrus and mineral tones. The flavors are complemented by fresh acidity and a touch of vanilla. This medium bodied wine concludes with a round, soft finish.

Harvest Notes

A dry summer combined with a longer growing season than usual produced grapes of exceptional quality. Budbreak occurred in early spring which was initially wet and cool, but temperatures soon returned to normal levels by April. Flowering began in early June and the summer months remained dry. Harvest (September) brought mildly warm temperatures during the day with cool nights. The longer than usual growing season allowed the berries to ripen slowly and evenly with little threat of disease. Though the crop was smaller than usual, the resulting wines are showing exceptional quality with elegant structure, excellent concentration of flavors and good balance of alcohol, acidity and tannins.

Winemaking Notes

Our 2009 Red Bicyclette Chardonnay was sourced from the Languedoc Roussillon region in Southern France. The must was fermented in upright stainless steel tanks at cool temperatures (15-18°C or 59-64°F) and matured on fine lees. A portion of the blend underwent malolactic fermentation to soften the acidity and enrich the palate. The wine was then filtered and fined prior to bottling.

Finished Wine

Varietal Content: 100% Chardonnay

Varietal Origin: IGT Oc, France

Titrateable Acidity: 0.46 g/100ml

pH: 3.52

Alcohol Level: 12.91%

Residual Sugar: 0.34 g/100ml