



## 2009 SEARBY VINEYARD

Chardonnay, Russian River Valley, Sonoma



### VINEYARD DESCRIPTION

Searby Vineyard was planted in 1972 on the Goldridge sandy loam soils of the Russian River Valley. The vineyard is situated on a west-facing, gently sloping hill that is dry farmed and is very cool due to the marine influence. The clusters tend to have a combination of small and large berries, while the heirloom clonal selection produces Mustac-like flavors. Nickel & Nickel produces Chardonnay from the entire 10-acre vineyard.

### HARVEST NOTES

The growing season in 2009 was similar to the last few years with rain in February, budbreak in March and bloom in May. The clusters were small but the berries were a bit larger than last year, so yields were slightly higher. Cooler summer temperatures delayed veraison a few days and it was essential to pull the leaves around the fruit in order to get good sun exposure. We waited patiently for the fog to burn off, the acidity to go down and the flavors to develop—and our patience paid off. This fruit made a nice change during the first week of October, and we harvested this vineyard just prior to the rains that occurred in mid-October.

### SENSORY EVALUATION

Floral aromatics and Muscat flavors blend with essence of grapefruit and pear to provide a delicious palate. As with the 2008 vintage, the mineral notes are more subdued, while the natural lemon-lime acidity is sweetened by the vanillin from the oak. This enticing combination of fruit, oak and acidity creates a mouthwatering wine.

**APPELLATION**  
Russian River Valley, Sonoma

**VARIETAL**  
100% Chardonnay

**AGING**  
French oak barrels  
(51% new, 49% once-used)

**RELEASE DATE**  
March 2011

**HARVEST DATES**  
October 11 - 12, 2009

**FERMENTATION**  
Whole cluster pressed  
barrel fermented (no ML)

**TIME**  
9 months

**FIRST VINTAGE**  
2002