



## 2009 CHARDONNAY

### NAPA VALLEY

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<i>Release Date</i>	April 1, 2011
<i>Production</i>	169 Cases
<i>Appellation</i>	Napa Valley: Coombsville
<i>Varietal Composition</i>	100% Chardonnay
<i>Winemaking Team</i>	Seana and Justin Hunnicutt Stephens, Proprietor Kirk P. Venge, Winemaker
<i>Cooperage</i>	Aged for 10 months in 25% new French oak
<i>Tasting Notes</i>	The HUNNICUTT 2009 Chardonnay is a refreshing look at a classic varietal. Sourced from the cool Coombsville area of Napa Valley, this wine possesses a vibrant color with a nose of bright lemons, light honeysuckle and a hint of pineapple skin. While the presence of oak is relevant, it is certainly in the background of the fresh fruit. The palate shows a wonderful mix of white stone fruit, glycerol and minerality that is wonderfully complex and interesting. The fine acid layers begin through the mid-palate and continue to deliver a clean and pronounced finish that invites you in for more. 25% of the wine underwent Malolactic Fermentation and 50% of the primary fermentation was undertaken by Native Yeast.
<i>Other Hunnicutt Wines</i>	HUNNICUTT 2007 Zinfandel HUNNICUTT 2006 Cabernet Sauvignon, <i>Napa Valley</i> HUNNICUTT 2006 Cabernet Sauvignon, 9-3-5 CUTT 2007 Fearless Red CUTT 2007 Syrah

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Please contact the winery for ordering information (707) 963-2911.