



"Showing melon, tangerine...
long and creamy..."



We have been farming our land since 1943, blending our northern Italian heritage with our California roots.

Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2011 CHARDONNAY

BLISS VINEYARD n ESTATE BOTTLED

Grapes: *Bliss blocks #13, #14, #15, #16, & #18 from the Dijon 76, 96 and Wente clones*

Harvest: *Hand-picked on September 29th.
Harvest Stats: 23.0 brix, 0.63 TA, 3.73 pH.*

Production: *Lots hand-picked, early morning, clean fruit. 24% whole cluster pressed and 100% barrel fermented in mix of new and neutral French oak. Yeasts used were CY3079 and D47. After ML inoculation, barrel fermented lots were sur-lie aged and stirred every 2 weeks for 8 months. Fined, Stabilized, and Filtered.*

TECHNICAL ANALYSIS:

Bottling Date:	May 2012
Cases Produced:	1,000
Alcohol:	13.5%
Total Acidity:	0.50
pH:	3.74

TASTING NOTES:

The Bliss Vineyard, our home ranch, offers a variety of flavor profiles from which to select our Estate Chardonnay. Showing melon, tangerine, and pineapple with hints of vanilla and butterscotch, our single vineyard Chardonnay has a lush entry enhanced by 100% barrel fermentation. The finish is long and creamy with notes of toasted oak.

SUSTAINABLE WINEGROWER

1400 Highway 175 | P.O. Box 780, Hopland, CA 95449 | (707) 744-1066

www.brutocaozellars.com