



# PUDDING RIVER

*Wine Cellars*

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## 2008 Chardonnay

**Product Notes:** Our Chardonnay is produced from a 1.5 acre block at Amalie Robert Estate, Dallas, Oregon. The fruit 100% barrel fermented and the wine aged on the yeast lees for 10 months consistent with the classic style of Burgundy. This produces a wine with generous body and rich texture.

**Appellation:** Willamette Valley, USA

**Varietal Composition:** 100% Dijon 76 Clone Chardonnay

**Harvest Data:** Harvested October 27, 2008  
Brix - 24.3  
Crop Load - 3 Tons/Acre

**Wine Chemistry:** pH - 3.49  
TA - 7.9 g/L  
Alc. - 14.7%

**Vineyard Source:** Amalie Robert Estate, Dallas, Oregon

**Cellar Treatment:** Fermented with commercial yeast strains.  
Aged 10 months in 100% French oak on original yeast lees  
25% new French oak  
Partial malolactic fermentation

**Date Bottled:** September 8, 2009

**Production:** 96 cases (750 ml)

**Release Date:** March 1, 2010

## Tasting Notes

Luscious ripe Granny Smith apple and caramel aromas are wrapped with secondary flavors of walnut, toast, and white truffle that lead to a bright lingering citrus finish. Pair with roast chicken or seafood with cream sauces.