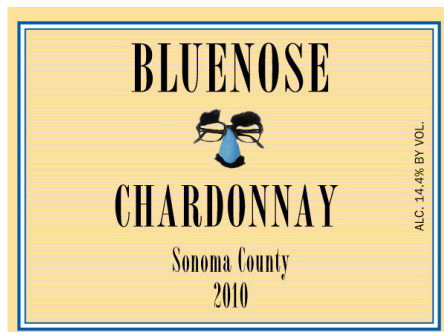


Bluenose Wines

2010 Sonoma County Chardonnay

Sourced from grapes grown in Healdsburg's Dry Creek Valley, this wine was primarily cold-tank fermented to express the intense fruit from the vineyard. A small amount was barrel fermented to add just a hint of toast and butter.



Double Gold!

2012 S.F. Chron. International Wine Competition

Gold, Orange County Fair

Harvest Date:	September 14, 2010	
Sugar at Harvest:	23.9 Brix	TA: 0.58
Alcohol:	14.4%	PH: 3.58
R.S.:	.058%	Bottled: September 6, 2011
Cases Produced:	326	Release: November 1, 2011

Tasting notes:

This wonderfully rich and multi-layered chardonnay has aromas of pineapple, pear and tropical fruit with flavors of ripe peach and crème brûlée. The rich and supple middle body finishes long, clean and crisp.



Paul with Model of the Bluenose Schooner.