2008 CHARDONNAY

CHARDONNAY CARNEROS BOON FLY'S HILL ALCOHOL 14.2% BY VOLUME CONTAINS SULFITES 750 ML PRODUCE OF CALIFORNIA 2008

2008 Kazmer & Blaise "Boon Fly's Hill" Chardonnay

187cases produced14.2 %alcohol3.29pH6.80 g/Ltitratable acidity

- Philosophy We continue to charge down a winemaking path that shows no clemency to the esoteric palate. Not subtle, not restrained, this wine style does not demand intellectualism. Not even rationalism. This wine discourages contemplative introspection. This is a wine that favors the lusty embrace of a hedonist.
 - *Vineyard* Planted originally in 1973 by the Molnar Family and more recently again due to the ravages of phylloxera, this bump of a hill looks over the Napa Valley Marina, our immediate neighbors in the deep south of Carneros. Masts from the hauled-out boats cast shadows on the vines we are that close. But the real story here is the legendary Boon Fly, whose house of 16 fireplaces stood a century ago atop our Pinot Noir vineyard Primo's Hill, as it is he who is buried here on his hill.
- *Cooperage* Kádár Hungary exclusively supplies us with our barrels. The wood comes from the Tokaj forest in northeastern Hungary where the winters are cold and the mountain soils are shallow and stony. These conditions are ideal for slowing the growth of Quercus Petrea, the same species of European white oak that populates the forests of central France. Slow growth means tight grain, and these Kádár barrels are among the tightest-grained barrels made anywhere. We select heavily toasted barrels for aging our Chardonnay and give the wine 21 months of salubrious slow aging in barrel.
 - *Wine* White peach and white flowers (tuberose, jasmine, and lily) are lifted by distinct and bright lemon and apple. There is a syrupy character, like the glaze on a fruit tart, and the buttery crust aromas—from the barrel and malo-lactic fermentation—are very appealing. Very good natural acidity corrals the flavors and enlivens the palate.
 - *Vintage* This was the second year of what would turn out to be a three-year dry spell. The drought conditions limited green growth on the vines as they hunkered down. The growing season, which began with frost concerns, progressed to a summer of few heat spikes. September brought on the usual blast of dry heat marked by a reversal of the winds as they swung around to the northeast, but the grapes prevailed and enjoyed another three weeks of gently foggy mornings before a slightly late harvest.

Michael Blaise Terrien, Winemaker