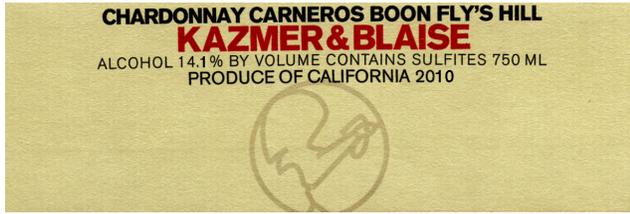


## 2010 CHARDONNAY



### **2010 Kazmer & Blaise "Boon Fly's Hill" Chardonnay**

175 cases produced  
14.1 % alcohol  
3.40 pH  
6.30 g/L titratable 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* The Kazmer & Blaise Chardonnay 2010 behaved well during fermentation and set itself up for the year and a half of sur lie aging in the Tokaji barrels without any of the complaints of the previous vintage. Acidity from the exposure of Boon Fly's Hill is a hallmark of this block and is the pedestal of the flavors which evoke apple, lemon and pear tart with a gorgeous fresh baked crust aroma.

*Vintage* As a post-drought vintage the growing season began with plenty of water in the soils. It was stunning to see it rain in June here in Napa, but rain it did. The summer was dramatically foggy and cool and inspired comments from all of us—old-timers included—that this was like no summer anyone had ever seen (little did we know we would see it repeat itself again in 2012). Although a nail-biter to the end, the grapes ripened, and they did so on a prolonged schedule. The warmth of September, although typical, was very welcome after such a cool season.

Michael Blaise Terrien, *Winemaker*