

three

dirt MATTERS...

three 2010 Chardonnay *Stanley Ranch*

The *Stanley Ranch Vineyard* at the southern end of the Napa Valley is located just a half-mile from the San Pablo Bay in the prestigious Carneros appellation. It was planted in 2001 on a portion of the historic property originally owned by Judge John Stanley who produced wine from the property in the late 1800's. The shallow clay-loam soil (predominantly Haire loam) and cool climate is ideal for growing Chardonnay grapes.

The 2010 growing season presented a challenge to both growers and winemakers. Budbreak began late due to very mild temperatures and early spring rains. The wet season resulted in a small crop but the fruit quality turned out to be excellent with good acids and rich flavors.

The wine exhibits plenty of green apples and fresh melon characteristics along with a slight hint of oak in the palate. There is more minerality and elegance in this wine due to the half barrel and half stainless steel fermentation process. Twenty five percent Malolactic fermentation added roundness to the mouth feel and a little extra complexity to the flavors.

Technical Data

Harvest Date: October 12th, 2010

Titratable Acidity: 0.59 g/100 ml

pH: 3.35

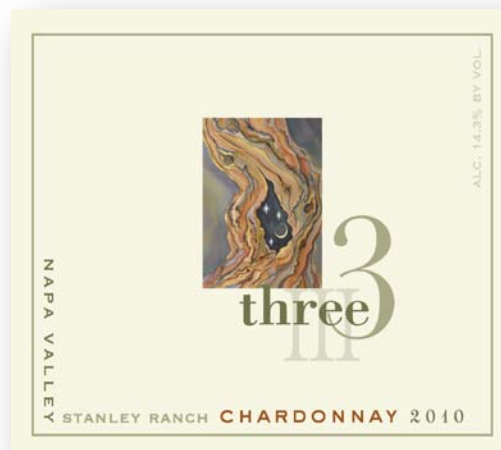
Alcohol: 14.3%

Residual Sugar: dry

Brix at Harvest: 23.7°

Case Production: 231 (12 x 750 ml)

Suggested Retail: \$28



*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker

Matthew A. Cloie

Three Wine Company

Tasting Room: 35265 Willow Avenue, Suite 202 • Clarksburg, CA • 95612 • 916 744-1300

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