



# Freestone

## 2007 Freestone Chardonnay

### Winemaking Data

**Harvest dates:** September 8–30, 2007. Grapes were harvested at an average 21.5 to 23° Brix..

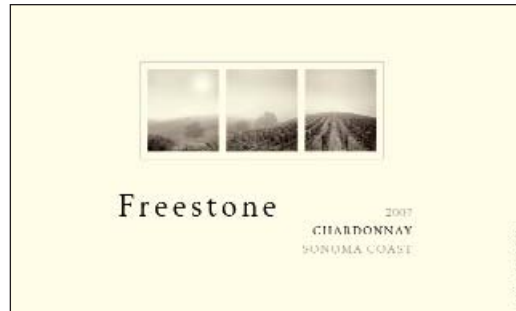
**Blend & grape source:** 100% estate-grown Sonoma Coast Chardonnay from Freestone Vineyards.

**Aging regime:** 15 months in French oak barrels (64% new, 36% two- to three-year old) before bottling in April, 2009..

### Winemaker's Notes

The 2007 Freestone Chardonnay has all the minerality and terroir characteristics that the 2006 Chardonnay possessed, but with an added weight and purity that expresses all that we are trying to achieve at Freestone. The long, dry growing season yielded smaller than typical clusters and grapes, so juice yields were lower than expected overall for the 2007 vintage, resulting in wines with great concentration and precision.

Steely, yet unctuous, this wine generously offers up aromas of smoked cedar, wet earth, honeysuckle and fresh tangerine, while on the palate it provides mineral-driven citrus, nectar, honey, and an acid structure that contributes power and persistence.



### The Growing Season

After an unusually dry winter, the onset of bud break appeared early. The overall growing season was moderate and relatively even, with a few heat spikes in early summer at berry set, which assisted the vines towards veraison of smaller berries.

Harvest got off to an early start when warmer weather arrived in mid-August, and Chardonnay suddenly caught up. Pinot Noir harvest began on September 6th and then unseasonably cool weather followed in mid-September which slowed the season tremendously, creating a second harvest of sorts. The growing season was already extended due to early bud break in the spring, and with the cooler weather, hang time continued for Pinot Noir and some Chardonnay.