



BROADSIDE

2010 James Berry Vineyard Chardonnay

AVA	<i>Paso Robles</i>
AROMA	<i>Pear, Apple and Wet Stones</i>
FLAVORS	<i>Quince, Minerally, with a Brisk Finish</i>

Located just west of the town of Paso Robles at the confluence of three creeks in the Templeton Gap, the James Berry Vineyard is a rocky field of vines owned by Pebble and Terri Smith, and farmed by their son Justin. The grapes in 2010 were harvested between 21 and 22.5 brix, and then gently whole cluster pressed. Fermentation took place in stainless steel tanks, oak barrels and a concrete egg using only native yeasts; the wine was then left to rest on the fine lees for eight months (no stirring). Partial malo-lactic (ML) fermentation; finished alcohol of 13.1 percent. Lightly fined and filtered.

VINIFICATION

Native fermentation to preserve varietal, vintage and vineyard characteristics
60% Fermented in Stainless Steel
30% Fermented in Neutral French Barrel
10% Fermented in Concrete Egg
Picked in three lots; one received a short period of skin contact and partial malo-lactic fermentation

SITE

100% Wente clone chardonnay from James Berry Vineyard
35 year old vines organically grown on heavy clay and calcareous soils
1,300 feet elevation

13.1% Alc.

985 cases produced