



**2010 CELANI FAMILY GRAND RESERVE CHARDONNAY**

The 2010 Chardonnay comes from Celani's estate grown clone 4 Chardonnay grapes. After harvesting, grapes were whole-cluster pressed, and fermented in 40% new French oak barrels and sur-tees aged for 11 months. Malolactic fermentation was inhibited in order to retain as much of the natural wine acidity as possible. This wine is very expressive in the glass, where varietal character is conveyed through aromas of lemony curd, honeysuckle, kiwi, Fuji apple, creamy pineapple, and toasted bread. The flavors are plush, oily, and concentrated but with an underlying crispness. Mountain apples and ripe stone fruit lead the path towards a lengthy citrusy finish. The 2010 Celani Chardonnay will drink beautifully over the next 10 years.