

FOG CREST

VINEYARD

Fog Crest Vineyard is a family-owned winery in Sonoma County's highly regarded Russian River Valley Appellation. Our vineyard soils are dominated by the Wilson Grove Formation, a sandstone ridge whose fine-grained marine sandstone soils are highly prized by ultra-premium winemakers. The Estate Vineyard is perfectly situated to take advantage of the region's cool coastal fog intrusions. The classic Goldridge soils, the vineyard's rolling hills and a south-eastern exposure combine to impart great depth, complexity and character to our Estate Wines.

2008 Fog Crest Vineyard Estate Chardonnay

Russian River Valley

We strive to showcase the incredible and unique nature of our Estate Vineyard as we endeavor to remain mindful stewards of the land. Sustainable farming methods are practiced to respect the neighboring Laguna de Santa Rosa, Sonoma's richest area of wildlife habitat and the most biologically diverse region of our County.

Winemaking Team

David Ramey, Consulting Winemaker, David is hailed as one of the pioneers instrumental in raising the bar for American wines, and who brought California to the forefront of the international wine world. David's groundbreaking work with indigenous yeasts and malolactic and barrel fermentation has yielded a benchmark California style that is richer, and more lush, silky, and smooth. Besides his own Ramey Wine Cellars, David has worked for Chalk Hill, Matanzas Creek, Dominus Estate and Rudd Estate.

Daniel Moore, Winemaker, Daniel Moore has made wine for more than two decades in Northern California. He was the original winemaker at Lynmar Winery in the Russian River Valley, where his Pinot Noirs and Chardonnays were very highly regarded. Daniel was also a pioneering champion of Russian River Gewürztraminer. His winemaking credits also include the Martinelli Vineyard Winery and his own Z Moore Winery.

Vintage Notes

The 2008 growing season was dramatic with record breaking frosts and wet spring weather. Spring weather limited crop size intensifying fruit concentration. A heat spike in September (similar to 2007) was yet another factor in branding the vintage difficult. While difficulty equated to worried growers, luckily none of the weather issues adversely affected the resulting wines.

The "Estate Chardonnay" vineyard blocks ripened evenly allowing all the fruit to be harvested in 2 consecutive days. Processing for the first time at the new estate winery was a fantastic experience allowing for total control of every element. Everything ran smoothly with barely a glitch(except for level 6). The unique nature of this small estate inherently creates the big personality that shows through in the wine from vintage to vintage.

Tasting Notes

The **2008 Estate Chardonnay** shows first aromas of apples framed by toast nuances. The wines generous fruit is melded with minerality that is the thumbprint of the vintage. Similar flavors flow through the wines generous thick middle palette giving way to a long finish that is the estate's quintessential style.



Appellation: Russian River Valley

Alcohol: 14.8%

Varietal Composition: 100% Chardonnay

Cases Produced: 660

Winemaker: Daniel Moore & David Ramey

Bottling Date: March 2010

Agging: 18 months

Suggested Retail: \$39