

FOG CREST

V I N E Y A R D

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.

2010 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.

Winemaker

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

In the Russian River Valley and throughout northern California, 2010 will be remembered as one of the coolest vintages on record. The sun smiled on our estate vineyard and the long growing season allowed our Chardonnay grapes to ripen slowly and develop mature fruit flavors. In mid-October, the vintage was marked by 5 days of torrential rains that affected 15-to-20 percent of the growers. Luckily, all of our fruit was harvested well before the rain began. The long hang time and subsequent physiological maturity have given this vintage a mark of great elegance and finesse.

The wine was fermented in 70% new French Oak. The structure of the wine was further enhanced by 16 months of lee's contact. The Estate's sense of place or *terrior* is manifested by a framework of minerality that allows the French Oak to meld almost seamlessly with a mélange of aromas and flavors from crème brûlée to Meyer lemon and pear & hazelnut to spice.

Tasting Notes

Crème brûlée, Meyer lemon and pear notes stay focused through the aroma--meeting layers of concentrated citrus flavors with hints of hazelnut and spice. Lingering acidity balances a viscous mid pallet of guava and orange zest. Our Estate's cool foggy climate naturally creates structurally complex wines that crave scallops and poached salmon in their youth and more savory fare as they mature.



Appellation: Russian River Valley
Varietal Composition: 100% Chardonnay
Winemaker: Daniel Moore
Aging: 18 months

Alcohol: 14.5%
Cases Produced: 330
Bottling Date: March 2011
Suggested Retail: \$39