ALDER SPRINGS

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Varietals: Chardonnay

> Case: 125

Harvest Date: Sept 9th

Yield per Vine: 1.87 Pounds

Yield per Acre: 1.96 Tons Vines per Acre: 2,100

Row Direction: 230°

Trellis: V.S.P

AVA: Mendocino

Alc: 13.2% by Vol

2009 Estate Chardonnay

A lively front palate with crisp acidity that is nicely balanced with citrus fruit and a toasty

Aromas of honeydew melon, and pear lead into tarragon and ginger on the palate and finish with honey and citrus. This Chardonnay would pair well with a chicken, crab or lobster cream sauce. The oak on this chardonnay would be a great match with cedar-grilled salmon, barbequed chicken, or smoked fish.

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Chardonnay Varietals:

> Case: 192

Oct 1st, 3rd Harvest Date: 1.96 pounds

Yield per Vine: Vines per Acre: 2,100

Vines Tended: 13 times each

AVA: Mendocino

Alc: 14.1%

2010 Estate Chardonnay

Captures the bright, crisp fruit vintage, creating a food friendly, elegant wine.

Typical of Alder Springs Vineyard there is a lovely balance of minerality, austerity and fruit. On the nose, delicate herbal aromas of fennel, pineapple and key lime zest. A round marbled texture and bright acid is integrated with a hint of oak to create a balanced Chardonnay on the mid palate. Finishing with long lasting notes of honeyed tangerine and white nectarine. Rich yet delicate, this chardonnay will be a sublime pairing with seafood like scallops, shrimp or beurre blanc sauce. Crab cakes or a lean poultry such as a tarragon chicken salad will complement this wine nicely.

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Merlot, Cabernet Franc, Varietals: Cabernet Sauvignon.

Petit Verdot

Case: 300

Harvest Date: Oct 29th Yield per Vine: 2 Pounds Yield per Acre: 1.97 Tons

Vines per Acre: 2,100 Row Direction: 350°

> Trellis: Scott/Henry AVA: Mendocino

2007 Estate 13 Tasks

A Bordeaux style claret of our best vineyard blocks.

This wine was thoughtfully crafted to create a quaffable yet refined wine. Concentrated fruit on the front palate with a drying finish on the back end. Aromas of mocha, blueberry and violet. On the palate, a smooth and velvety texture, with notes of blueberry, currant, chocolate and fresh tobacco leaves. The natural ripe flavors and velvety texture of the 13 Tasks will pair well with a chicken molé, spicy/sweet barbeque sauce or a lean cut of beef like a flat iron steak. This wine will also pair well with turkey and pork.

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Varietals:

Merlot. Cabernet Franc, Cabernet Sauvignon,

Petit Verdot

Case:

Oct 18th, 28th Harvest Date: Yield per Vine: 2 Pounds

Vines per Acre: 2.100 Trellis: Scott/Henry

> AVA: Mendocino

14.6% Alc:

2009 Estate 13 Tasks

A Bordeaux style claret of our best vineyard blocks.

The wine is thoughtfully crafted to create a quaffable yet refined wine. Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. Drier and leaner than the 2007, this wine offers complex, expressive layers. Floral aromas intermingled with black tea, vanilla and pepper. On the palate, a smooth and weightless texture, with notes of black cherry, currant, acai, and fresh tobacco. Medium bodied and dry, the 2009 13 Tasks would match perfectly with pork, turkey or ground lamb dishes that contain some fat content. Due to the lean texture, it would be a perfect pairing with tomato based dishes or light cream sauces.

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Varietals: Syrah

Case: 150

Harvest Date: Oct 21, 22, 27

Yield per Vine: 2.2 Pounds Yield per Acre: 2.27 Tons

Vines per Acre: 2,066

Row Direction: 325°

Trellis: Smart / Dyson

AVA: Mendocino

Alc: 14.2% by Vol

2007 Estate Syrah

A powerful wine showing strong fruit, spice and tannic structure. A blend of our more expressive Syrah blocks. An age worthy wine.

Inky, dark purple color. Complex aromas of mushroom, bark, wet earth, leather, vanilla and violet. A dense wine with flavors of huckleberry, cassis, Bing cherry, black pepper and bittersweet chocolate. Ends with a long, powerful finish. The strong tannins in this wine make it an ideal pairing for natural fats in meats and cheeses. Likewise the bold flavors will match with dishes that have robust flavors. Drink with a heavy marbled steak (Rib Eye), a gamey meat like Lamb or a strong cheese like blue.

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Varietals: Syrah

227 Case:

Harvest Date: Oct 11th, 25th

Yield per Vine: 1.75 Pounds

Yield per Acre: 2,066 Vines Tended: 13 Times

Elevation: 2,066 ft

Exposure: Southern

AVA: Mendocino

Alc: 14.4% by Vol

2009 Estate Syrah

A lush and quaffable, showcasing flashy, stone fruit flavors. A blend of Syrah blocks.

Although lighter in comparison than the 2007, this Syrah still boasts ripe exuberant fruit flavor typical of Alder Springs Vineyard. Complex aromas of mint, mocha and a touch of smoke. Flavors of pepper, smoked meat and traces of an herbal, Moxie cola. The presence of fruit and pepper in this wine make it an ideal match for barbecued meats, peppered steaks, and roasted pork.