

**PAINTER**  
BRIDGE



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**2008**  
**PAINTER BRIDGE**  
*Chardonnay*  
**California**

**VARIETAL COMPOSITION**

91.3% Chardonnay, 7.6% Muscat Canelli and 1.1% Gewurztraminer

**PRODUCTION OUTLINE**

Chardonnay for Painter Bridge is grown in the cool and windswept environs of the Arroyo Seco appellation of Monterey County, renowned for producing Chardonnays with powerful aromatics and remarkable texture. It is here that the canvas for Painter Bridge Chardonnay begins.

The Chardonnay is first fermented in older French oak barrels to enhance pure fruit expression with wild and cultured yeast from the Burgundy region of France. Immediately after completion of alcoholic fermentation, the barrels are stirred and the Chardonnay with its yeast lees is transferred to stainless steel tanks for additional aging and maturation. To enhance the bold fruitiness of Painter Bridge Chardonnay, a touch of Muscat Canelli and Gewurztraminer from Monterey County are blended, enriching the enticing floral character. The blended wine is then cold stabilized, fined, and sterile-filtered to bottle.

The resulting wine is delightfully full-flavored with pretty, forward fruit aromas creating a pleasant, quaffable Chardonnay.

**TECHNICAL DATA**

Vintage: 2008  
Origin: Arroyo Seco and Monterey County  
Total Acidity: 0.69 g/100ml  
pH: 3.62  
Alcohol: 13.5% alc by vol.  
Residual Sugar: 0.50 g/100ml  
Maturation: 6 months in stainless steel  
Sizes: 750 ml

**WINEMAKER'S COMMENTS**

This 2008 Painter Bridge Chardonnay is pale yellow in color with attractive aromas of Bosc pear, apple and white flowers, with a touch of vanilla and honey. The aromas are echoed on the silky textured palate, which is cleansed with fresh acidity and richness. Enjoy as an aperitif or with your favorite pasta, chicken, or seafood dish.

