

BJØRNSTAD CELLARS

2007 Barbed Oak Chardonnay

Vineyard Notes

Barb and Ed Pascoe joined their names and their passion for the Sonoma County wine country to establish Barbed Oak Vineyards in 2005. The vineyard is planted to Chardonnay and Pinot noir on soils belonging to the Spreckles Series, supporting the vines with well drained loam, underlain with clay and volcanic tuff, uplifted river gravel and basic igneous rock. The elevation of the vineyard is about 800' and offers a varied topography of undulating slopes and benches. This picturesque site is nestled in a sheltered hollow within the Los Gullicos Range between Taylor and Sonoma Mountain. The viticultural appellation is Bennett Valley, a very cool region owing to the onshore winds of the Pacific Ocean through the Petaluma Gap. Naturally low yields and meticulous farming practices have had their effect to produce wines of structure and power beginning with the Chardonnay from the 2006 vintage.

Tasting Notes

Aromas of crème brûlée and roasted almonds are interwoven with citrus peel and ripe melon. The structure and extract of the wine spreads across the palate, coating it with rich textures of fine tannin and balanced acidity. Flavors resonate back and forth between Meyer lemon, crisp pear and apple, sweet melon and toasted almonds. The powerful texture extends the long and lingering finish with the creamy richness of crème brûlée and lemon custard.

Production: 1392 bottles

Release date: January 15, 2010

Suggested retail: \$30

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