

Zepaltas Wines

2008 Babushka Russian River Valley Chardonnay

Our best Chardonnay blend this year is a slightly different version, but of the same ilk than the 2007. We took bits from Keefer ranch and Sapphire Hill Vineyard. We aged the lots separately on the lees for 16 months and made the final barrel selections prior to bottling. The wines *almost* finished malolactic fermentation this year, but due to the racy acidity, it was hard for the bacteria to finish the job. The resulting wine is a crisp, refreshing Chardonnay that is not heavy handed with the oak-only 40% new French oak barrels were used.

If you were a fan of the 2007 you will not be disappointed, although a different vintage, the 2008 has its own special characters to it. On the nose you are greeted with scents of stone fruit, wet stones and a hint of anise. Sounds strange but it works to make this wine a bit more exotic than the 2007, but with the same structure. The finish is chalky, crisp and mouth watering. This wine is extremely versatile at the dinner table; Parmesan & baby green salad, simple roasted chicken (follow Thomas Keller's recipe from the Bouchon cookbook for best results.) or a savory fish dish. This wine will be fun to age, but it works well right now.



Vineyards in blend: Sapphire Hill & Keefer Ranch
Harvest dates: September 24-28, 2008
40% new French oak
Aged 16 months in barrel sur lees
114 cases made
\$34.00/bottle
14.0% alc.
3.5 pH
.71 TA

Ryan Zepaltas winemaker