

Barcode

834962000293

PESSAGNO
WINERY



2008 CHARDONNAY

INTRINITY

Santa Lucia Highlands

THE VINEYARD

Intrinity is the only wine we make that is not from a specific vineyard designation. It does, however, come entirely from vineyards located in the Santa Lucia Highlands appellation; the most notable ones being Sleepy Hollow Vineyard and Lucia Highlands Vineyard. It is our finest effort in the art of Chardonnay winemaking.

THE VINTAGE

After another dry winter, a mid-spring heat spell caused an early bloom. Cool weather, with some occasional frost, resulted in shatter and uneven fruit set. As a result, cluster and berry size was small and yields were low in most varieties. Warmth didn't return to the Santa Lucia Highlands mountain range until late September with harvest commencing in October.

WINEMAKING

The 2008 Intrinity was selected from eight of the very best barrels of Chardonnay in the entire vintage, regardless of vineyard origin. It was blended in late September of 2009, and allowed to "meld" for several months prior to bottling. Our usual Burgundian winemaking practices were employed such, as sur lee aging, weekly stirring, slow malolactic fermentation, and no fining.

TASTING NOTES

The 2008 Intrinity Chardonnay is our fourth release of what we consider to be a complex, deeply concentrated wine with layers of green apple, ripe pear, pineapple, guava, apricot, and caramel from new French oak aging. This wine is truly elegant with stylish complexity.

ADDITIONAL NOTES

Intrinity was contrived by my third son Robert when he was only seven. While conversing on the unending expansiveness of the universe and the pursuit of lofty personal goals and aspirations, he told me it was like "Intrinity." I asked him to define what he believed "Intrinity" meant to him. His reply: "Going on and on forever trying to reach a goal and not being able to get there." It was a spoonerism of "Infinity" and "Eternity." Intrinity will always be our highest winemaking pursuit.

TO INTRINITY & BEYOND!

Steve Pessagno, Winemaker



Shown: Magnum Format with hand-dipped, gold wax top

Harvest Date

October 15, 2008

Harvest Brix

26.2

Months in Oak

Twelve

Alcohol

14.9

pH

3.26

TA

7.4 grams/liter

Rs

0.30%

Bottled November 7, 2009

209 cases