

FRITZ



2008 Chardonnay

Russian River Valley

Technical Data

Harvest Date: Sept. 2008

Bottled: June 2009

Appellation: Russian River

Alcohol: 14.2%

Case Production: 5150



Vineyards

The vineyards for this wine are sourced from 7 vineyards throughout the Russian River Valley, from Graton, the Santa Rosa plains and the banks of the Russian River. These diverse sights offer varying soil types and microclimates to create an array of aroma and flavors.

Winemaking

The fruit is whole cluster pressed, releasing the juice slowly and gently. After settling for 3 days the wine is 100% barrel fermented in French oak, some lots are fermented naturally while others are fermented with various strains of yeast. During malolactic fermentation the lees are stirred once a week. The wine is aged for 9 months in barrel.

Tasting Notes

This wine opens with aromas of tropical fruits, lemon zest, lemon cream pie and hints of almonds. Bright acidity leads to a rich creamy texture with flavors of Meyer lemon, mango and toasted almonds. The wine has a long lingering finish with subtle flavors.

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