

HOOPLA



2009 Chardonnay Yountville, California

This Chardonnay from Hoopla originates from the Beard vineyard in Yountville, Ca. The vines are 23 years old trained on a bilateral system on the valley floor.

TECHNICAL DATA

Appellation: Yountville

Composition: 100% Chardonnay

Geology: Sedimentary volcanics

Soils: clay gravel loam (technical series is Bale Gravel Loam)

Slope: Elevation 85 feet

Blocks: Rootstock: St. George, Clone 4

Barrel Type: French Oak 30% of volume

Barrel Aging: 8 months, 20% New Barrels

Fining/Filtration: Sterile

Alcohol: 14.9%

Ph: 3.37

Tasting Notes

The 2009 Hoopla Chardonnay was produced by using barrel fermented wines in 20% new French oak in combination with the true varietal characters of stainless steel fermentation. Sharp, dense and tight on the nose. Subtle hints of toasted vanilla underlie aromas of apple, pear and sweet citrus. On the palate this wine's firm acidity frames the flavors of citrus with a note of all-spice. The finish is long and focused showing the balance of oak and fruit flavors.