



## **2009 LES NOISETIERS SONOMA COAST CHARDONNAY**

Les Noisetiers gets its name from the consistent toasted hazelnut characteristic this wine displays vintage after vintage. This purposely crafted cuvee illustrates the regional nature of our efforts. Unlike our vineyard designated wines, Les Noisetiers is a combination of specific lots from within some of those same vineyards located in far western Sonoma County. An austere, low pH, high acid wine, Les Noisetiers is driven by mineral characters as opposed to fruit, and is a natural complement to food.

### **Winemaking:**

100% Chardonnay  
Whole cluster pressed  
100% indigenous yeast fermentation in barrel  
100% malolactic fermentation in barrel  
10 months in 30% new French oak barrels, 70% one year old barrels  
Bottled without filtration or fining Nov 11, 2010.  
Alcohol 14.1%  
Release Date: March 2011

### **Tasting Notes:**

A remarkably healthy fermentation in 2009 resulted in one of our best and favorite bottlings of this wine in recent memory. Deep green-yellow. A pronounced and refined sense of minerality pierces through the initial first blush of stone fruit on the nose. Wet stone, powdered sea sand, and a slight sense of roasted grain. Perfectly balanced, the core is packed with grilled citrus, a touch of lemongrass and threaded with a vibrant acidity that reverberates across the palate. Possesses a lively, yet elegant finish that just doesn't want to end.

### **Availability:**

The 2009 Kistler Vineyards Les Noisetiers Chardonnay is available at select restaurants around the world. For more information, please visit [www.kistlervineyards.com](http://www.kistlervineyards.com)