

ROBERT YOUNG

ESTATEWINERY

Five generations of Youngs have been farming their family estate in Alexander Valley since 1858. Today, the family known for its rich agricultural heritage and innovative farming methods embrace a new chapter with several highly regarded wines. All grapes are estate grown, hand picked, and gently juiced. All wines are made using artisan French barrels aged at least one year in our caves.

Robert Young was among the first to plant French clones of Chardonnay in America. A derivative of those original French clones are named in his honor: Robert Young Clone #17, a spectacular and distinctive Chardonnay vine that you find put to excellent use in this Chardonnay.

2008 ALEXANDER VALLEY CHARDONNAY

TECHNICAL DATA

APPELLATION
Alexander Valley, Sonoma County

VARIETAL 100% Estate Grown, Robert Young Clone 17 Chardonnay

COOPER AGE 14 months in 100% French Oak; 40% New

HARVEST DATES September 9th - October 3rd

BOTTLED January 2010

FERMENTATION 100% Barrel Fermented

ALCOHOL 14.7%

PRODUCTION 1,943 cases



WINEMAKER NOTES

The 2008 Robert Young Estate Chardonnay is a rich, full-bodied wine with flavors of sweet pineapple, golden delicious apple, melon, peach, and pear. Each sip treats you to a medley of toast, vanilla, caramel, and roasted nut characteristics delivered by carefully selected hand crafted French oak barrels Before bottling, the wine was lightly filtered to preserve its bright straw color, extraordinary character, and silky, luxurious body.

-Kevin Warren, Winemaker

REVIEWS

Wine Spectator, May 2011-89 Points

A rich, oaky style that's well done, with creamy fig, pear and vanilla. Full-bodied, with good depth and persistence. A good bet to improve. Drink now through 2015. -Jim Laube

2007 Vintage - 93 Points, Wine Spectator, June 2010 **2006 Vintage - 92 Points,** Wine Enthusiast, July 2009