

FIVE GENERATIONS OF FAMILY FARMING



ROBERT YOUNG

ESTATE WINERY

*F*ive 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 embraces 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.

2010 ALEXANDER VALLEY CHARDONNAY

TECHNICAL DATA

APPELLATION
Alexander Valley, Sonoma

VARIETAL
100% Estate Grown,
Robert Young Clone 17 Chardonnay

AGING
14 months in 100% French Oak;
40% New

HARVEST DATES
September 24th - October 4th

BOTTLED
February 11th & 12th, 2012

FERMENTATION
100% Barrel Fermented

ALCOHOL
14.7%

PRODUCTION
1,353 cases

WINEMAKER NOTES

Our 2010 Alexander Valley Chardonnay has aromas of guava, lemon zest and nectarine, with touches of honey, vanilla cream and hazelnut. It has a fresh sweetness and the toastiness from the French oak is well incorporated. This Chardonnay has quite a bit of power and richness, and is more complex than recent vintages. There is a lot of tropical fruit backed by a nice acid, making it a great food wine.

-Kevin Warren, Winemaker

ALEXANDER VALLEY

Alexander Valley is an AVA defined by the Russian River benchlands to the east and the Mayacamas Mountains to the west. It is known for having hot summers with cool evenings and is protected from the marine conditions of the Pacific. Its rich history in viticulture stems back to the mid 19th century when Syrus Alexander arrived in 1847 and the Young family shortly after in 1858. To this day, Alexander Valley is known for growing premium grapes and producing fine wines.

