

2012 Old Head Chardonnay

ESTATE GROWN

BLEND

100% Chardonnay

VINEYARDS

100% Dunnigan Hills
Giguere Vineyards

ESTATE BOTTLED

BARRELS

Dunnigan Hills

100% Barrel fermented

22% new from:

Gillet | French Vosges

Kadar | Hungarian

Trust | Hungarian oak, hand split

and slow roasted over oak fires

78% from 2-5 year old barrels:

Gillet | French Vosges

CHEMISTRY

Appellation: Dunnigan Hills

TA: .68

pH: 3.99

Alcohol: 13.9%

Production: 29,550 cases

**MATCHBOOK**
EST. 04
DUNNIGAN HILLS

GRAPES

The luscious opulence of this wine is evident by its beautiful golden straw color. Aromas of spiced pears, caramel and baked apple are layered over butterscotch and brown barrel spices. The flavors are an enticing play of crisp apple and cream, Crenshaw melon and Crème brûlée. We make this rich, full-bodied chardonnay in the traditional manner with barrel fermentation and lees stirring to give the wine a luscious viscosity and elegance. This is a wine that says, "Hello! You are going to like me."

STORY

As a farm kid growing up in the late 1950's and early 1960's John Giguere was a confirmed pyromaniac starting various things on fire such as his father's wheat fields. He and his brother graduated to launching rockets, which often blew up at some stage of the journey resulting in more random fires, and calls to the local fire department. They eventually grew out of this fascination with the Matchbook but still have fond memories of the power they possessed.

CELLAR

Six different clones of chardonnay were used in this wine and all were picked at night and delivered to the winery before sunrise to ensure that fresh cool grapes were crushed. Clone 809 (the most exotic clone) was cold tank fermented to enhance its Muscat character. The other lots were barrel fermented and periodically lees stirred. Yeast "cocktails" (a mixture of the winemaker's favorite compatible yeasts) were used on all lots to ensure complex fermentation characters would evolve in the wine.

