

5 Things You Didn't Know About MATCHBOOK Chardonnay ^{Old Head}



1. World-Class Terroir

We grow our Chardonnay in northern California's rolling Dunnigan Hills appellation, a region celebrated for its corning red soil. This red, gravelly earth drains extremely well, allowing our vineyard crew to control our crop's water intake. As a result, the grapes produce smaller berries with intensified flavors.

2. Homegrown Quality

Estate Bottled

Beginning with the 2012 vintage, Matchbook Old Head Chardonnay has been 100% grown, produced and bottled on our Dunnigan Hills estate.

Family-Owned

The Giguere family grew up in rural Yolo County, founding the historic RH Phillips winery and establishing the Dunnigan Hills appellation. Matchbook Chardonnay carries on our long tradition of wines that are "East of Napa, Left of Center."

East of Napa, Left of Center

Consistency

For a Chardonnay hitting the shelves at \$15 per bottle, our wine celebrates a remarkable history of great scores from experts at the Tasting Panel, Wine Enthusiast and the Wine Advocate. Robert Parker appreciates Old Head Chardonnay's "excellent ripeness, medium body, good purity and...very subtle dosage of oak." We agree.

3. Hand Crafted

We carry out an intense regimen; hand-stirring the lees sediment into our Chardonnay every ten days as it ages in-barrel to soften the wine and broaden the palate. That classic, rich mouthfeel in your glass? You can thank our cellar crew for working it into the wine.

4. Barrel Aged

We named this Chardonnay "Old Head" because it is aged primarily in barrels used in previous vintages, which results in more nuanced oak extraction. We use a blend of barrels, old and new, to add complexity.

World Cooperage Fusion

A hybrid of American and Hungarian staid barrels with Hungarian toasted heads. These bring a robust oak character that elevates the tropical notes of our Dunnigan Hills fruit.

Côte d'Or, D'aquitaine, Marques and Ingenieux

Our four French brands: Côte d'Or and Ingenieux contribute exotic spices and caramelly toast, while D'aquitaine and Marques have a very nice vanilla oak spice and an enticing hint of bacon.

5. Vineyard Selected

We grow multiple clones of Chardonnay in our vineyard to create one unique, complex wine:

Clone 4

Our bread-and-butter fruit, clone 4 adds luscious tropical characters dominated by pineapple.

Clone 17

Known for its small clusters and berries, the intense Robert Young clone contributes Pippin apple and subtle mineral characters.

Clone 809

Exotic flavors of white flower mingle with honeysuckle and apricot.

Dijon Clones (95, 124 and 76)

Among the earliest to harvest, these grapes add chalky mineral characters with some Chablis-like flintiness.