



# MUIR'S LEGACY

Organically Grown Fine Wines

From the descendants of John Muir

## Tasting Notes MUIR'S LEGACY 2007 Chardonnay

Harvest Date:	August 31 and September 3, 2007
Sugar Level:	24.6° and 23.9° Brix
Total Acidity:	0.56 g/100ml
Vineyard	John Muir Hanna and Orchard Vineyards, Oak Knoll District of Napa Valley
Source:	
Fermentation:	Four weeks
Malo-lactic:	None.
Barrel Aging:	Eight months in French and American oak. 10% new French Oak
Bottled:	July 21, 2008. 647 cases
Alcohol:	14.6% by volume, acid 0.56g/100ml

The John Muir Hanna Vineyard, one of the vineyard sources for the famed 1973 vintage of Chateau Montelena, was the source of 60% of the fruit. It is a mix of clonal selections from Swanson Vvds and clone 17 from Robert Young Vineyards. Both are selections from Wente. The balance of the fruit is from Orchard Vineyards which is a mix of the original JMH selection, Swanson, and clone 4. Both vineyards are owned and farmed by the Hanna Family. They are at the base of the foothills northwest of Napa and receive significant maritime influence, which helps extend the growing season. During this growing season we used no fertilizers, herbicides, or insecticides. All fungicides were registered for use in organic food production.

The fruit was picked before sunrise and was pressed without destemming or crushing. The juice was chilled to 50° and allowed to settle for three days. It was then racked to a new tank and inoculated with yeast. The temperature was adjusted to maintain a brix drop of approximately 1° per day. Fermentation was complete by October 8. It was racked to barrels on October 19.

The wine was aged for eight months in French oak barrels from the Allier forest (10% were new). It was topped every two weeks during the barrel aging, then racked to one tank on June 30, 2008. It was heat and cold stabilized, filtered and then bottled on July 24. The wine was bottle aged for 13 months before release. 647 cases were produced.

The 2007 Muir's Legacy Chardonnay is a pure and elegant expression of the varietal characteristics typical of older Burgundy clones grown in the Oak Knoll District of the Napa Valley. It is medium to full bodied and well-balanced with a crisp finish. It exhibits notes of tropical fruit, melon, apple and pear, all tied together by a subtle touch of oak. The wine can be paired very effectively with pork, chicken or game birds, salmon, Asian dishes, flavorful cheeses and fresh fruit.

*"Everybody needs Beauty as well as Bread." - John Muir*