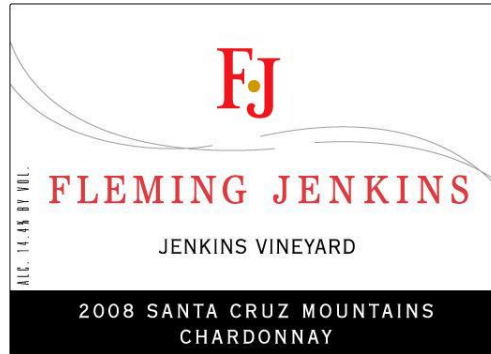




2008 JENKINS VINEYARD CHARDONNAY, SANTA CRUZ MOUNTAINS



The fruit for this wine was grown in our home vineyard, resting at 1,400 feet in the foothills of California's Santa Cruz Mountains above Los Gatos. Planted in 1999, there are approximately 650 vines on this sloping one-acre vineyard site that produced just over four tons of fruit for the 2008 harvest. The grapes were hand harvested early in the morning and transported directly to the winery in small picking lugs. They were then immediately whole cluster pressed and fermented and aged in French oak barrels.

"The 2008 Chardonnay reveals wonderful green apple and pineapple aromas with essence of vanilla and honeysuckle. The palate explodes with fruit. A harvest basket of apple, pear, melon and banana are a wonderful contrast to the mineral flavors that are always evident in the wines from our estate hillside vineyard. These flavors all intertwine with cinnamon and clove spice, adding to the complexity of this wine. The mouth-filling richness and sweet toasty oak set the stage for the crisp lively finish." – Greg Jenkins, Winemaker

Two Hundred & Twenty-Eight Cases Produced

Bottling Date: July 28th, 2009

Dijon Clone 76 on 110R Rootstock

100% Chardonnay; 100% 2008 Vintage; 100% Santa Cruz Mountains

Barrel Regime: 100% French Oak (42% new Oak)

pH: 3.7

TA: 5.62 g/L

Alc. 14.4 % By Vol.

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