

SAWBUCK

2009 CHARDONNAY

Appellation: California
Blend: 100% Chardonnay
Alcohol: 13.9%
TA: .60
pH: 3.97
Production: 3,500 cases

Wine Description

Melon, pineapple and vanilla highlight the aromas with subtle notes of pippin apples. Initial flavors of caramel and spice are followed in the mid palate with flavors of apple pie à la mode, and finishes with creamy oak and butter.

Brand Story

When owners John and Lane Giguiere started their first winery in 1983 they were young and enthusiastic with dreams much bigger than their bank account. The first years were financed by credit cards and hope until they felt like they were down to their last Sawbuck before R.H. Phillips and Toasted Head became wine brands.

Growing Season

2009 was picture perfect for us out here in the Dunnigan Hills AVA. Cooler than normal temperatures and very little wind allowed us to ripen our grapes slowly, allowing maximum flavor and intensity.

Winemaking Notes

Six different clones of chardonnay from the Dunnigan Hills and Lodi appellations were blended to add complexity of flavors to the wine. The majority of the lots were barrel fermented and periodically lees stirred then aged ten months in barrel to add rich texture. A small percentage of 2010 vintage chardonnay was added to enhance the fresh apple and melon characters.



GIGUIERE PRODUCTION
2004

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SERIES OF 2004

