Coturri

Chard Sonoma Valley

2009

Chardonnay

White

Certified Organic.

Varietals
Chardonnay

Soil

Age of Vines

Pairing
Serve with salmon, omelets with truffles, cheese dishes and spicy gazpacho.

Tony Coturri is a 3rd generation California winemaker, a Jazz aficionado, a motorcycle enthusiast & an outspoken advocate of natural winemaking. The Coturri winery has never & *will never* use grapes treated with pesticides, fungicides or herbicides. The story of this dynamic winery began when Enrico Coturri immigrated to America with $10 in his pocket. Upon arriving in SF he worked as a barrel cooper & helped rebuild the city after the devastating earthquake in 1906. Enrico taught his son Harry "Red" Coturri the Italian winemaking methods that he brought with him from the village of Farneta, Italy. Red founded the Coturri winery in '79 with his sons Tony & Phil. Tony has been making wine since '64, he runs the winery & is in the process of teaching his son Nic the craft.
Production: ~ 5,000 cases annually

http://coturriwinery.com/index.html

Chardonnay 2009: 80 Cases Produced
This Chardonnay was grown on the floor of Sonoma Valley in a vineyard owned and maintained by a great friend of the Coturri's, Nick Grebben. The vineyard is certified organic and Nick is firmly committed to the Coturri philosophy.
Vinification: The wine was barrel fermented in reconditioned French oak barrels; the natural yeast of Nick's vineyard transformed the grape juice into this beautiful full-bodied Chardonnay.
Tasting Notes: This fuill-bodied Chardonnay is golden in color, and carries yeasty and fruity aromas, a finely textured middle and finishes with very food friendly acidity.