



2010 Illume



Harvest Dates: October 20 – October 24, 2010

Alcohol: 14.2%

pH: 3.4

Brix: 23.5

Barrel Fermentation & Aging: 14 months, 100% French oak, 50% one year old barrels, 50% two year old barrels. Fermented and aged 14 months sur lies.

Varietal: 100% Chardonnay

Appellation: Dutton Ranch, Russian River Valley

Vineyards: Mill Station (50%), Sullivan (50%)

Bottle Date: December 14, 2011 – unfined and unfiltered

Release Date: May 1, 2012

Production: 90 cases

Illume is a blend of two vineyards in Dutton Ranch - Mill Station and Sullivan. Dutton Ranch is universally regarded as one of the finest Chardonnay vineyards in California. The Dutton family's vineyards are located in the Russian River Valley of Sonoma County about 10 miles from the Pacific Ocean. It is one of the coolest grape growing locations in Sonoma and Napa Counties, reflected in the fact that apples were long the principal local crop, not grapes. The slowly ripened grapes from the 36-year-old vines produce a Burgundian style wine with a balance of ripe intensity, subtle elegance, and great depth.

Growing Season:

The 2010 growing season can best be described as a roller coaster ride. Abundant rains in the winter of 2009 and spring 2010 broke a three-year drought and replenished groundwater for the season. Spring and summer in the Russian River Valley were persistently foggy and cold, resulting in only a handful of days over 90°F. Two heat spikes in particular (~104 and 109 degrees respectively) caused havoc for thin skinned varieties like Chardonnay and Zinfandel. But overall, the growing season was colder than usual and pushed harvest back nearly a month—later than any vintage since 1998. The vines produced miniscule yields—but the small crop gave us exceptional fruit with crisp acidity and intense flavors that made for a really superb 2010 vintage.

Tasting Notes:

Bright gold in color with ripe tropical fruit scents dominating the nose, Illume fleshes out beautifully on the mid-palate with layers of fruit balanced with crisp acidity and minerality. Pears, flowers and subtle hints of earthiness come to life on the finish. While Illume will continue to evolve and gain additional complexity with a few years of bottle age, this food friendly wine is already drinking beautifully today.

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