

JARHEAD

WINES OF CHARACTER

JARHEAD CHARD

2010 Chardonnay | Santa Barbara County



AGING REGIMEN

7 months
Stainless steel
and French oak

FINAL ANALYSIS

ABV 14.6%
TA .62
pH 3.35

TOTAL PRODUCTION

360 cases

TASTING & PAIRING NOTES

Our 2010 Jarhead Chard opens with bright aromas of peach, lemon zest and tropical fruit. The palate unfolds with rounded flavors of pear and citrus with hints of vanilla. A cool mineral quality joins crisp acidity on a smooth, balanced finish. This luscious Chardonnay is a fine match for shrimp scampi, roast lemon chicken and creamy pastas.

VINEYARDS

The 2010 Jarhead Chard comes from two of the Firestone family's estate vineyards in Santa Barbara County—Kingsley Vineyard and the Curtis Estate. Santa Barbara County is recognized as one of the world's premier Chardonnay regions. Here, the valleys run west to east, creating a rare coastal orientation that funnels cool marine air into the vineyards. The result is a long, moderate growing season that is ideal for achieving optimal ripeness and balance in the Chardonnay grape.

WINEMAKING

The grapes were picked in the cool morning hours to preserve fruit integrity and freshness. After gentle pressing, the wine was fermented in a combination of stainless steel and French oak to maintain crisp flavors and aromatics while bringing roundness to the palate. The wine was aged on the lees for enhanced textural richness.

ABOUT JARHEAD WINE COMPANY

Our mission is to make distinctively robust red wines in support of the Marine Corps Scholarship Foundation, which provides educational assistance to children of U.S. Marines, with special consideration given to families of fallen and wounded Marines.

Adam Firestone

ADAM FIRESTONE
CAPT USMC '84 –'91

Ruben Dominguez

RUBEN DOMINGUEZ
SGT USMC '79 –'84