

# JARHEAD

WINES OF CHARACTER

## JARHEAD CHARD

2009 Chardonnay | Santa Barbara County



### AGING REGIMEN

7 months  
Stainless steel  
and French oak

### FINAL ANALYSIS

ABV 14.2%  
TA .61  
pH 3.43

### TOTAL PRODUCTION

567 cases

### TASTING & PAIRING NOTES

The 2009 Chardonnay begins with aromas of tropical fruit with hints of vanilla and citrus. Flavors of pear, pineapple and butterscotch finish with clean, mineral accents. This finely balanced Chardonnay is an excellent match for grilled seafood, roast lemon chicken and creamy pastas.

### VINEYARDS

The 2009 Chardonnay comes from select vineyards in Santa Barbara County, which 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 wine was fermented in a combination of stainless steel and French oak to maintain natural fruit freshness while bringing a toasty roundness to the palate. Full malolactic fermentation was induced for added richness and roundness, and the wine was aged on the lees for enhanced texture.

### ABOUT JARHEAD WINE COMPANY

Our mission is to make distinctive 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