



LARRY CHERUBINO



2010 HEN & CHICKEN CHARDONNAY  
*"Big Berries Little Berries"*

**The Vintage:** Conditions leading up to harvest were ideal for Chardonnay with moderate temperatures, cool nights and below average rainfall.

**The Winemaking:** Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and 2 year old French oak for 8 months with 80% malolactic fermentation.

**The Wine:** Honeydew and citrus notes with an underlying minerality. On the palate these notes continue with a subtle buttery creaminess providing a generous mouthfeel. Balanced acidity provides a long, clean finish.

**Drink With:** Lobster Thermidor, quail, blue cheese gratin.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton
Year Planted	1999	Variety	Chardonnay 100%
Location	Pemberton WA	Picking Date	1 March, 2010
Vines per Hectare	1,800	Sugar at Picking	12.9 Be
Irrigation	Yes	Alcohol	13.5%
Clone/s	Mendoza (Hen & Chicken)	pH	3.39
Rootstock	Own	Total Acidity	6.91 g/L
Aspect	Northern	Residual Sugar	0 g/L
Soils	Genassic	Bottled	November, 2010
		Cellaring Potential	Now to 5 years