



2008 Unleashed Chardonnay

Unwooded equals "Unleashed". When we started producing our Chardonnay in 2003, we would explain why we chose to use no oak in the wine's fermentation or aging. The normal response was a blank stare. So we changed to "taste out Chardonnay?" Folks really enjoyed the up front fruitiness and soft, creamy finish. At wine tastings today, many folks walk up and say 'no thanks' to trying our Chardonnay. We then say it is unwooded, and they change their mind. Times change. We're happy. Our Unleashed Chardonnay is all about "fruit jumping out of the glass", like a dog jumping out of a vineyard! Brenda balances Chardonnay's natural fruit character with two key winemaking steps - malolactic fermentation to soften the wine's natural acidity and sur lie aging and stirring in tank to provide mid palette richness. Our 2008 vintage is our first bottled in stelvin screwcap, another step to preserve the wine's bright fruit flavors.

2008 Vintage

GOLD MEDAL • 2009 CA State Fair Wine Competition
Silver Medal • 2009 Pacific Rim International Wine Competition
Silver Medal • 2010 SF Chronicle Wine Competition
Silver Medal • 2010 National Women's Wine Competition

2006 Vintage

Silver Medal • 2008 San Diego International Wine Competition
Silver Medal • 2008 Sonoma County Harvest Fair
Bronze Medal • 2008 Los Angeles International Wine Competition



Brenda's Winemaking... Great fruit & cold beer

It's all about the fruit. For her Dog Series wines, Brenda has one goal in mind - create fruit-forward wines with varietally true aromatics, mid palette weight and flavor, and a full bodied and balanced finish. Over the years, Brenda has searched up and down California for vineyards that deliver the right quality of fruit for her wine style. The Central Coast appellation works perfectly for Brenda. The region stretches 250 miles along the coast of California, from San Francisco in the north to Santa Barbara in the south, averaging 25 miles wide. It is made up of numerous sub appellations - Paso Robles, Arroyo Grande, Monterey County, Livermore Valley - where Brenda sources her grapes. The beauty of these diverse regions is that they share the cooling influence of the Pacific Ocean. Brenda's travels always seem to have stops in beach towns for a cold beer at the local pub, which she claims are an equally important part of her winemaking!

Tasting Notes

What's not to like. Aromas and flavors of peaches and cream, baked red apple and just a hint of honey, a tangy entry with ripe fruit flavors followed by a soft and creamy finish. And the drum roll please... no oak.

Information

Vintage:	2008
Appellation:	Central Coast
% Chardonnay:	93%
Alcohol:	14.5%
Produced:	5,422 cases



Brenda & winery guest

Brenda & Chris Lynch, Owners

602 Limerick Lane, Healdsburg, CA

(707) 942-6180

muttlynch@aol.com

www.muttlynchwinery.com