

# QUPE

*A Modern Stone Age Winery*



## 2010 BLOCK 11 CHARDONNAY

BIEN NACIDO RESERVE  
Santa Maria Valley



**NOTES** This wine is 100% Chardonnay from Block Eleven, a 6 acre custom block planted exclusively for Qupé in 1997. I like oak in chardonnay, as long as its good oak and as long as the chardonnay has balance. This wine carries its oak off perfectly. The aromas are classic cool climate chardonnay with hints of lime, pears and wet stone with a strong underpinning of creme brulee and sweet oak. The flavors are rich but nicely balanced by clean, fresh acidity...mouth-filling with a long finish.

**VINEYARDS** Block 11 in Bien Nacido is planted in the Santa Maria Valley on a north by northwest facing hillside which reduces the amount of direct sun and brings out more of the citrus and mineral aspects of the grapes. 2010 was a very cool vintage but we had a 3 day heat spike at the end of September. Half of the grapes for this wine were harvested during the heat wave on September 28th at 24.3° brix, with 11.7 acidity and 3.20 pH...I like acidity but 11.7 is high! We irrigated the vines to help cool them back down and it worked. We harvested the balance a week later on October 5th and the sugar and acid had both dropped back into balance at 23.4° brix, 8.85 acidity and 3.22 pH...still plenty crisp but better!

**WINEMAKING** As always, this wine is made using very traditional, time tested wine making techniques. It is whole cluster pressed, complete barrel fermentation with 100% "malo" and aging on the lees for the first year in barrel. This vintage about 60% new Francoise Freres Burgundy barrels were used, with the balance being one and two year old barrels. After the first year the wine was racked and then returned to neutral barrels for another 5 months, for a total of 17 months barrel time. It was bottled unfiltered. Our Chardonnays from cool vintages are some of our best for the cellar and this 2010 is right up there with 1991, 1998, 1999, 2001 and 2006. With proper storage this wine will age beautifully for 10-15 years and probably even longer.

### TECHNICAL DATA

GRAPES: 100% Chardonnay  
ALCOHOL: 13.5%

*BOB LINDQUIST, WINEMAKER*

