



**DAVID'S FACE:** *The label's artwork makes use of 18th Century Baroque scrolls to symbolize the repurposing of history.*

# 2010 ATONEMENT, CHARDONNAY

## TASTING NOTES

The Atonement Chardonnay fills the glass with scents of fresh cut mango, lilies and grapefruit greet delicate aromas of white tea and fig. An elegant, textural palate of apple butter, almond skin and cinnamon dust is structured around the wine's pleasantly firm acidity.

**SERVING:** *serve at 55 degrees* **AGING POTENTIAL:** *2-4 years*

## ATONEMENT WINE

The Atonement wines are a collaboration between Proof Wine Collective and winemaker Curt Schachlin of Sans Liege Wines. Using their combined experience, these friends strive to bring the best to bare in every wine. Inspired by the long and strange history of Côte de Beaune, the goal of the Atonement project is to bring an admiring perspective to what makes Pinot Noir and Chardonnay such noble and tempting varietals. While California's Central Coast acts as a stage, showing it's enormous range in appellations and styles, the wines of Atonement are respectful to the subtle charms of these beautiful agricultural artifacts.

*for more information: [collective@atonementwine.com](mailto:collective@atonementwine.com)*

## WINE INFORMATION



**VINTAGE** 2010

**VARIETALS:** 80% Chardonnay,  
20% Roussanne

**APPELLATION:** Santa Barbara County:  
80% Santa Maria Valley,  
20% Paso Robles

**PRODUCTION:** 312 cases made

**ALCOHOL:** 14.1% by volume

**OAK REGIMEN:** 10% neutral French oak,  
90% Stainless Steel

**TIME IN BARREL:** 10 months

**FERMENTATION:** Full Malolactic

**CLONES:** 4 and 5

**FILTRATION:** None

**RACKING:** Once before bottling