

CHARDONNAY 2015 VINTAGE

From the dense fogs and brilliant sun, to the high winds, cool coastal air, and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Chardonnay. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

44%

SONOMA COUNTY

Baked apple, pear, hazelnut, and a supple texture

29%

MONTEREY COUNTY

Ripe stone fruit and steely minerality

27%

SANTA BARBARA COUNTY

Grilled pineapple, tropical fruit, and exotic spices

GROWING SEASON

The 2015 season started with an earlier than normal bud break. Most of the rainfall occurred at the beginning of the season followed by a series of late-season storms that recharged the fields and reservoirs. Post fruit set, temperatures were moderate which lead into an early start to veraison. During the early ripening period a couple of short but intense hot spells helped propel sugars close to optimum levels followed by cooling periods allowing for maturity of the tannins. The early bud break and moderate heat allowed the grapes plenty of time to achieve both color and flavor of the highest quality.

WINEMAKING

Picking decisions were made with ripe flavor in mind. Maritime influences in the evening tempered the afternoon's warm sun, allowing for a long hang time and resulting in fully developed and concentrated flavors. Fermentation took place entirely in stainless steel tanks with minimal intervention, and lees stirring created a velvety mouthfeel. All of the wine underwent 100% malolactic fermentation and was aged on French oak for further depth and roundness.

TASTING NOTES

Smooth, opulent layers of lemon peel and stone fruit are heightened by sweet smells of crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow, and spices. The mid-palate is fleshy and rich, followed by a clean, mineral finish.



AGING Combination of stainless steel tanks and aging on French oak

ALCOHOL 13.8% **TOTAL ACIDITY** 5.5 g/L

RESIDUAL SUGAR 4.6 g/L **PH** 3.5