




SIMI
VINT. 2013
Sonoma County
CHARDONNAY

SIMI. SYNONYMOUS WITH SONOMA COUNTY.

Two brothers who immigrated to Northern California in the mid-1800s saw promising similarities between Sonoma County and their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we claim the honor of having been in continuous operation longer than any other winery in Sonoma County, and we still make wine in the stone cellar built by the Simi brothers in 1890.

VINEYARDS

Each of Sonoma County's most prestigious regions for growing Chardonnay offers a remarkably distinct fruit profile. We blended grapes almost evenly from all four of these regions to make our 2013 Sonoma County Chardonnay, with 26% coming from the Russian River Valley, 26% coming from Carneros, 26% coming from Alexander Valley, and 22% coming from Sonoma Coast. Grapes from the Sangiacomo vineyard in Carneros—Sonoma County's coolest growing region—added brilliant acidity and bright, pure, mouthwatering flavors of green apple, tangerine, and lemon. Fruit from the Goldfields and Stiling vineyards of the Russian River Valley brought richness, elegance, and fruit flavors leaning toward the tropical, such as peach, apricot, and other stone fruits. In the Alexander Valley, where the days are warmer, Chardonnay from Reedy, Clark, and Hoot Owl Creek vineyards contributed full, ripe orchard fruit flavors of Red Delicious apples and pear followed by a generous mouthfeel.

VINTAGE 2013

This vintage was a great growing season for white varieties with a wet spring and rains stopping just upon flowering. This set up an extended growing and ripening season with moderate temperatures ranging from 78 to 92°F during the day. Nights were cool and mornings were foggy—conditions that led to slow, gentle ripening for full fruit expression while maintaining a bright minerality. We harvested the Chardonnay fruit for this wine starting on August 31 and ending on October 5. Brix levels ranged from 22.9 to 25.1°, providing ideal structure for this wine.

WINEMAKING

The majority of fruit for this Chardonnay went directly to the press in whole clusters to safeguard the pure fruit flavors. We then barrel fermented most of the wine, with 30% undergoing malolactic fermentation. After fermentation, we aged 85% of this Chardonnay for eight months in a combination of French and American oak barrels, 30% of which were new (20% French, 10% American).

WINEMAKER NOTES

The hue of this wine is brilliantly clear, golden straw with glimmers of golden light—a color that dramatically sets the stage for what is to come. The nose is similarly demonstrative, with expressive tropical notes of mango, delicate pear, and bright stone fruit. Lifted aromatics of citrus, lightly spiced with toasty oak and hints of buttery cream add a savory character. It all comes together on the palate with well-defined, fresh, forward flavors of nectarine, peach, and lemon lifted by a lightly toasted and warm oak character. The oak incorporates sweet vanilla, hazelnut, nutmeg, and smoky bacon characteristics, balanced with a delicate, zesty, lemony finish. Enjoy this 2013 Chardonnay by serving it with spaghetti alla carbonara, roasted turkey and creamed spinach, garlic grilled prawns or saffron and English pea risotto (Risi Bisi).

WINEMAKERS: Susan Lueker,
Megan Schofield

VINTAGE: 2013

VARIETAL COMPOSITION:
100% Chardonnay

APPELLATION: Sonoma County

FERMENTATION: Predominantly
barrel fermented; 30% malolactic
fermentation

AGING: 85% aged for eight months in
a combination of French and American
oak barrels, 30% new (20% French,
10% American) while the remaining
15% aged in stainless steel

TOTAL ACIDITY: 6.7 g/L

RESIDUAL SUGAR: 2.1 g/L

pH: 3.49

ALCOHOL: 13.5%

RELEASE DATE: May 2014

AGING POTENTIAL: 2 to 5 years

Sonoma County

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