
TOASTED HEAD.

— BARREL AGED —

2015 CHARDONNAY

We named Toasted Head for the age-old practice of toasting the inside of barrel heads with fire to help create the rich toasty flavor in all our wines.

VINEYARDS

Most of the fruit (91%) comes from our estate in the Dunnigan Hills, with the balance of fruit harvested from notable vineyards in Lodi and Yolo County. Located 20 miles due east of the Napa Valley, the Dunnigan Hills boast warm days that pave the way for full ripeness in our Chardonnay (and those lush fruit flavors we're famous for), while cool breezes at night from the nearby Sacramento Delta and San Francisco Bay retain and intensify flavors.

2015 VINTAGE

2015 was an exceptional quality vintage, with pure varietal flavors. Moderate weather throughout the season put little pressure on the vines, providing well-balanced, rich, robust fruit flavors

WINEMAKING

We picked the grapes for this wine during the night to preserve freshness and purity of fruit flavors, then gently destemmed and pressed at the winery. We then fermented 80% of the juice sur lie in a combination of new and used American (90%) and Eastern European (10%) oak barrels. We hand-stirred each barrel every two weeks for optimal flavors and to impart a rich, creamy texture to the wine. 15% of the blend has gone through malolactic fermentation. We do this to enhance the rich, creamy texture of the wine. It imparts a slight buttery character, but not too much, as we don't want that to dominate the flavor or aroma.

WINEMAKER'S NOTES

Toasted Head Chardonnay is known for its layered aromas of baked apples, brown sugar, butterscotch, and toasted marshmallows. The palate is a rich display of warm vanilla bean cream, apple caramel custard, and toasted macadamias. Barrel fermentation and aging are obvious in the wine, as expressed by its full, broad finish. Our Chardonnay pairs well with braised meats (lamb shank, cranberry stuffed pork loin), smoked salmon, or pasta with a Cajun cream sauce.

TECHNICAL DATA

Winemaker:	Melanie Walker
Vintage:	2015
Composition:	92% Chardonnay, 3% Viognier, 2% Muscat, 2% French Colombard
Sourcing:	91% Dunnigan Hills, 100% California
Aging:	Barrel aged for 8 months
Alcohol:	14%
pH:	3.8
Total Acidity:	5.2 g/L
Release Date:	September 2016

