



2013 CHARDONNAY



VINTAGE: 2013
APPELLATION: SANTA MARIA VALLEY
VARIETAL: CHARDONNAY
VINEYARDS: 100% BIEN NACIDO VYD.
HARVEST DATE: 9/10/13
BRIX AT HARVEST: 24°
ALCOHOL: 14.2%
pH: 3.4
TA: 7 g/l
CASE PRODUCTION (9 liters): 100 cases
CASE PACK: (12 x 750ml)
RELEASE DATE: 8/1/2014
SUGGESTED RETAIL: \$40



VINEYARDS:

The Bien Nacido Vineyard is often referred to as the coolest appellation in California and noted for its long growing season. Situated on a bench overlooking the Santa Maria River, this proven and celebrated vineyard benefits greatly from a strong marine influence conducive to growing the finest Chardonnay and Pinot Noir fruit in the state. Block U was harvested at 2.4 tons per acre and produced bright expressive fruit with intense flavors and naturally high acidity.

VINIFICATION:

The Chardonnay fruit was gently pressed to tank for cold settling overnight and then racked to barrel. Fermentation and ageing took place in François Freres cooperage from primarily Allier and Nevers forests, 1/3 new oak. The wine also went through partial malolactic fermentation. During barrel aging the lees were stirred every 15 days for the first six months to enhance mouth-feel. The wine spent a period of 11 months in barrel. Harvest was pleasant and typical for the AVA.

WINEMAKER COMMENTS:

This wine has the golden hue and finesse of white Burgundy from Meursault, replete with a silky, creamy nose and supple, smooth mouth feel. Fresh, muddled peach and honeysuckle blossoms highlight the bouquet, followed by flavors of baked apple and Asian pear. Lush and dense on the palate, yet with a backbone of firm acidity and a lovely, extra long finish of caramel and crème brûlée. One of our most elegant wines, this will pair perfectly with a salad nicoise or broiled lobster with garlic-drawn butter.

Silver Medal, 2015 San Francisco Chronicle Wine Competition
91 pts. Wine Enthusiast, March 2015