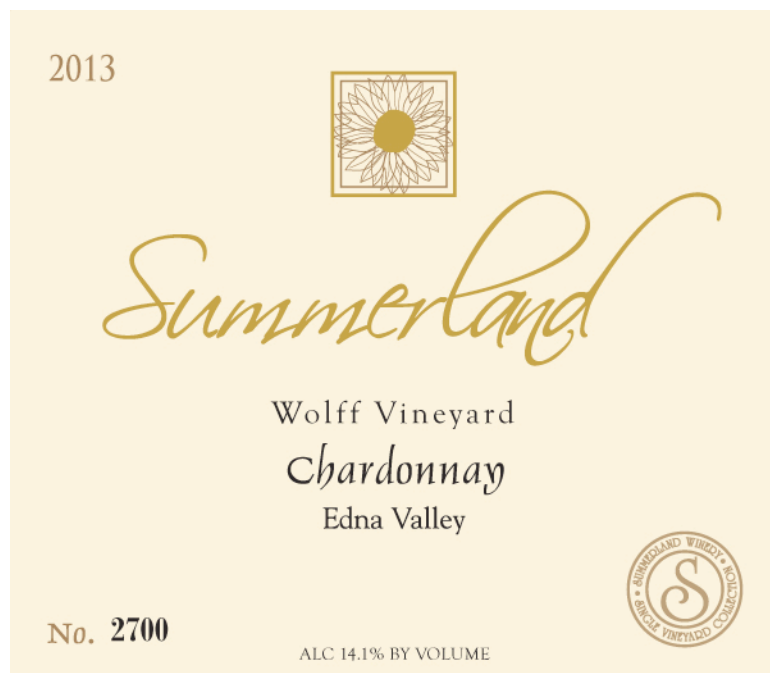




Summerland



2013 CHARDONNAY

VINTAGE: 2013
APPELLATION: EDNA VALLEY
VARIETAL: CHARDONNAY
VINEYARDS: 100% WOLFF VINEYARD
HARVEST DATE: 09/22/13
BRIX AT HARVEST: 23°
ALCOHOL: 13.5%
pH: 3.42
TA: 7 g/L
CASE PRODUCTION (9L): 200
CASE PACK: 12 x750ml
RELEASE DATE: 1/20/2014
SUGGESTED RETAIL: \$40



VINEYARDS:

The Vineyard site was first planted over 35 years ago by one of the Edna Valley's winegrowing pioneers. The vineyard is impeccably farmed and biodynamic practices are deployed. The cooler climate of the Edna Valley and low yielding vineyards enjoyed at Wolff provide a flavor profile we find unique. Wolff Vineyards is one of the first vineyards in the Central Coast to become "Certified Sustainably Grown" as part of a pilot project with the Central Coast Vineyard Team. The vines are situated on steep slopes not common to the Edna Valley. Here the fruit benefits from southern exposure as well as from the shallow, well-drained sandy loam.

WINEMAKER COMMENTS:

The fruit for this wine was sustainably farmed on a vineyard planted on its own rootstock over 35 years ago. Meticulously cared for and dry farmed by Jean-Pierre Wolff the grapes show the utmost quality. This Chardonnay was picked at optimum ripeness, pressed and barrel ferment in French oak with traditional winemaking techniques to deliver a wine with balance and depth. The wine was aged for 10 month in 60% new oak, giving this vintage a nice oak flavor.

TASTING NOTES:

Hints of caramel, wood, melon and citrus are present on the nose. On the palate, pear, melon and citrus intermingle in a wine with depth. The wine shows balance and silkiness with subtle but tart finish. Enjoy with a variety of dishes featuring cream sauces or any soft cheese.

AWARDS AND ACCOLADES:

89 Pts. Wine Enthusiast, March 2015