

WINEMAKER NOTES

Chardonnay 2014

Cases produced: 150 Residual sugar: 0 g/L (0%) Alcohol by volume: 13.1% pH: 3.39 T.A.: 7.1 g/L

Tasting notes (from Wine Enthusiast): "Bristling acidity lends vitality to this full-bodied Chardonnay. Fresh tangerine, lemon and lime flavors are moderately concentrated on the palate, accented by touches of savory nut and smoke."

Harvest notes: A cool summer helped grapes retain flavors and a warm, sunny autumn completed the ripening. 100% estate grown, 30-year-old vines, picked in two separate lots (late September and October) to maximize ripeness.

Winemaker notes: Barrel fermented and aged *sur lie* for 10 months in old French and American oak barrels (average barrel age 8 years). Barrels were stirred every two weeks during aging. Partial malolactic fermentation. Bottled August 5, 2015.

Pairing Suggestions: Scallops, shrimp, linguine with clam sauce, roast chicken, pumpkin risotto, cream sauces, buttered popcorn.

Accolades: 87 Wine Enthusiast