

## WINEMAKER NOTES

## **Chardonnay 2012**

Cases produced: 150 Residual sugar: 0 g/L (0%) Alcohol by volume: 13.5% pH: 3.2 TA: 7.25 g/L **Tasting notes:** Lemon and apple fruitiness married with delicate French oak. Older barrels used for fermentation and aging deliver a subtle oak flavor and creamy mouthfeel.

Harvest notes: Grapes harvested September 14, 2012. 100% estate grown, 30-year-old vines.

**Winemaker notes:** Barrel fermented and aged *sur lie* for 8 months in old French and American oak barrels (average barrel age 6 years; one new oak barrel (15% of total volume)). Barrels were stirred every two weeks during aging. Four of six barrels underwent malolactic fermentation (66%). Bottled June 24, 2013.

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

**Accolades:** 88 Wine Spectator