

WINEMAKER NOTES

Chardonnay 2013

Cases produced: 212 Residual sugar: 0 g/L (0%) Alcohol by volume: 12.7% pH: 3.23 T.A.: 5.8 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. Drink now or cellar for 5-8 years.

Harvest notes: Grapes harvested September 27, 2013. 100% estate grown, 30-year-old vines.

Winemaker notes: Barrel fermented and aged *sur lie* for 9 months in old French and American oak barrels (average barrel age 7 years; one new oak barrel (10% of total volume). Barrels were stirred every two weeks during aging. Seven of nine barrels underwent malolactic fermentation (78%). Bottled June 25, 2014.

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

Accolades: 86 Wine Enthusiast