

2014 ESTATE CHARDONNAY

THE VINEYARDS Chamisal was the first vineyard planted in the Edna Valley in 1973 and now contains 80 acres planted to 5 varieties and 25 clonal selections. The nearby Pacific ocean creates a long temperate growing season for exceptional hang time, which combines with the calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavors.

VINTAGE 2014 began with a very warm, dry winter, leading to an early bud break in mid-February. A warm spring and summer combined to give us our earliest harvest ever, which is beneficial for this style of wine because of the acidity retention. Furthermore, a lack of heat spikes allowed us to pick the grapes at peak maturity, resulting in a beautiful Chardonnay.

WINEMAKING The fruit for this bottling was hand harvested at night and hand sorted before it was whole-cluster pressed, then cold settled prior to fermentation in a combination of tanks and barrels, half of which in 1200 gallon French oak casks, using both native and cultured yeast. This wine underwent partial malolactic fermentation to add texture, then it was aged in barrel on the lees for eight months. After the final blend was complete, the wine was allowed to age in cask for three months prior to bottling.

CLONAL SELECTION Comprised mostly of Clone 76 and Clone 96, with small amounts of Clones 352 and 5, this blend shows the wonderful terroir of Chamisal Vineyard and the Edna Valley rather than the character of an individual clone.

TASTING NOTES Our 2014 Chardonnay presents effusive aromas of ripe pluot, Asian pear and baked Meyer lemon, combined with intense white florals and pineapple. The palate is full and bright, teeming with luscious lemon crème brûlée, candied apricot and vanilla spice, with crisp acidity, golden apple and nutmeg on the lengthy finish.

Appellation	Chamisal Vineyard, Edna Valley
Varietal	100% Chardonnay
Clones	76, 96, 352, 5
Oak Treatment	13 months in 26% new French oak barrels and casks
Alcohol	14.5%
Cases Made	2,180
Release Date	May 2016
SRP	\$28

