

# 2012 CHARDONNAY

## Estate Vineyard, Anderson Valley



### IN THE VINEYARD

The 2012 growing season produced the largest berries, clusters and overall yield in recent history. Our Estate fruit came in very clean, with little botrytis. The mild, dry fall weather also allowed the fruit to achieve higher sugars than in recent years.

### IN THE CELLAR

We started the fermentation in stainless steel tanks. About a third of the way through fermentation, we racked the Alchemy portion to barrels to complete fermentation. Alchemy is a composite of different yeast types and promotes complex, spicy overtones and mouth feel. After four months in barrels, the new oak portion of the wine was moved to a 900 gallon foudre, so as to continue barrel aging with minimal oak impact. The rest of the wine remained in stainless steel to complete its fermentation with the addition of QA23 yeast to encourage crisp, bright apple and fruit flavors. The big berries and extreme maturity of the fruit we brought in required little softening by malolactic conversion.

### IN THE BOTTLE

Scents of kiwi fruit, guava, pear, apple blossoms and chamomile flowers mingle with the mineral quality of crushed oyster shell. Flavors of crisp citrus, with hints of fresh apricot and apple, lie delicately on a sleek structure.

### AT THE TABLE

Pair with rich seafood dishes, or cheeses such as Caña de Cabra or Comté Jura.

GRAPE VARIETAL  
100% Chardonnay

VINEYARD  
Handley Estate

APPELLATION  
Anderson Valley

BOTTLING DATE  
May 28, 2013

ALCOHOL  
13.5%

TITRATABLE ACIDITY  
7.0 g/100ml

pH  
3.30

CASES PRODUCED  
1436

RELEASE DATE  
July 2013

