

2015 CHARDONNAY

Estate Vineyard, Anderson Valley



IN THE VINEYARD

Our Estate Vineyard has been certified CCOF organically farmed since 2005. The 2015 vintage was the earliest harvest on record here in Anderson Valley. Not only was it early, but also compressed. Warm and dry spring conditions led to early bud break and bloom. Frost events and rainfall were minimal allowing for good fruit set. Available water for irrigation was limited. Drought conditions and low soil moisture limited berry size and yields and resulted in concentrated ripe flavors in the fruit. Our Chardonnay which normally is picked in mid to late October, was harvested by the middle of September. New Chardonnay blocks planted in 2010 were had matured enough to provide moderate yields and were picked first. The young vines include clone 76 a Burgundian selection and clone 17 a virus free version of the Robert Young clone. We started picking our older blocks about 10 days later and were finished picking within a little over two weeks. The old vines are clone 4 an earlier version of the Robert Young selection and Ordway field selections sourced here in Anderson Valley.

IN THE CELLAR

Multiple passes were made in the vineyard picking small amounts daily. Cold fruit was delivered to the winery each morning before 10 am. All our Chardonnay was direct pressed whole cluster. The juice was chilled and allowed to settle for 2 to 3 days before racking to stainless steel tanks to begin fermentation. The juice was inoculated with a variety of yeasts and was fermented in tank until the brix had dropped one third to half way. It was racked to a mix of French oak barrels (20% new). We primarily use two cooperages for our Chardonnay, Lois Latour and Nadalie. At dryness, approximately one third of the wine was inoculated and allowed to undergo malolactic fermentation and was stirred on the lees until completion. The wine was aged for 8 months in barrel and sterile filtered prior to bottling. No animal derived products were used in the production of this wine.

IN THE BOTTLE

This wine shows aromas of apple blossoms, poached pear, toasted coconut, and hints of spicy oak. Flavors of pear, stone fruit, and citrus swirl on the palate. It is medium bodied with a creamy mouthfeel finishing with notes of crème fraiche and caramelized sugar.

AT THE TABLE

This chardonnay pairs well with Roasted Artichokes with a lemon aioli, Butternut Squash Ravioli with a sage brown butter sauce or Chicken Pot Pie.

GRAPE VARIETAL
100% Chardonnay

VINEYARD
Handley Estate

APPELLATION
Anderson Valley

BOTTLING DATE
May 24, 2016

ALCOHOL
13.1%

TITRATABLE ACIDITY
5.6 g/L

pH
3.52

CASES PRODUCED
1606

RELEASE DATE
April 17, 2017

