

2012 CHARDONNAY

Mendocino County



IN THE VINEYARD

The fruit came from Nelson Vineyards, which is located near Hopland in the Mendocino County appellation. This warmer inland region of Mendocino County provides reliably rich, ripe fruit that makes full bodied wines that are soft on the finish. The grapes are a mix of Clone 4 (the Robert Young clone), a field selection from Alexander Valley, and Clones 76 and 96, which originated in Burgundy, France.

IN THE CELLAR

Approximately 50% was fermented in stainless steel tanks using QA 23 yeast, which provides clean fruit flavors and maintains the natural acidity from the vineyard. The other half was fermented in older 125 gallon puncheons with D47 yeast. The puncheons were stirred every two weeks to provide additional weight and mouthfeel from contact with the lees. After fermentation, the stainless tank portion was racked to once-used Latour and Nadalie oak barrels and aged for seven months. To focus on the fruit, no new oak barrels were used. About 25% of the wine was put through malolactic fermentation, which rounds out and adds complexity to the Chardonnay. No animal or dairy products were used in the production of this wine.

IN THE BOTTLE

Our Mendocino Chardonnay has aromas of lemon curd, fresh cut grass, clover and a hint of clove studded orange. Flavors include ripe melon and roasted pineapple, fresh apricot and Mandarin orange, with hints of Marcona almond and peach pit. The finish is warm and spicy.

AT THE TABLE

Pair this Chardonnay with chicken, roasted or with a rich sauce and pasta. Also good with rich seafood dishes and white mushroom dishes with creamy sauces.

GRAPE VARIETAL
100% Chardonnay

VINEYARD
Nelson

APPELLATION
Mendocino County

BOTTLING DATE
May 2013

ALCOHOL
14.5%

TITRATABLE ACIDITY
4.6 g/L

pH
3.72

CASES PRODUCED
1100

RELEASE DATE
April 2014

