

CALCAREOUS

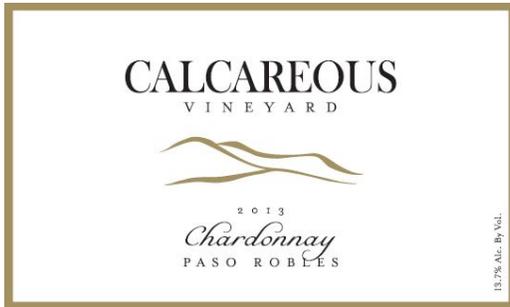
VINEYARD



CHARDONNAY

2013

Calcareous Vineyard – Paso Robles



Comments

Exhibits a bright golden color and rich nose of spring blossoms, creamy peach and wet stone minerality. On the palate, flavors of bright citrus play with honey roasted almond and richly toasted oak. The combination of oak and stainless fermentation pairs hints of buttery richness with bright acidity. These combinations of flavors allow this to be a perfect food pairing wine for a full range of courses, from full flavored cheeses, grilled fish, roast chicken or even spicy Thai dishes.

Vineyards

The 2013 Paso Robles Chardonnay comes from our Estate Calcareous Vineyard. The Chardonnay blocks are planted on a slight South-Southeast facing slope. This facing shades the delicate Chardonnay fruit from the warm afternoon sun of Paso Robles. This allows for the production of remarkably bright fruit to be produced in what is generally too warm a location for Chardonnay. This facing combined with the thin Calcareous soil produce a very unique combination of ripe fruit, firm acidity, and abundant minerality.

Winemaking Notes

The 2013 vintage was a year for classic California Chardonnay, with unabashed fruit and body. The grapes were picked early in the first week of September, hand sorted and destemmed. The whole berry fruit was covered in carbon dioxide and cold soaked for 24 hours. It was then sent to the press and racked to tank. The must was allowed to cold settle for 3 days then racked to barrel. Fermentation took place in barrels that were 20% new French Puncheons which allows for the subtle introduction of oak. 60% was fermented in neutral barrels, and the remaining 20% kept in stainless steel. All 3 lots were kept in the cool room which slowed the fermentation and stretched it out over 28 days. Once completed, the barrels were topped and the lees stirred weekly until the completion of malo-lactic fermentation in

January. The stainless lot was prevented from completing malo-lactic fermentation. Lees stirring continued to extract unique flavors and protect the young wine. After 7 months in barrel, the 3 lots were combined and returned to barrel for an additional 2 months of aging before bottling.

Blend:	100% Chardonnay
Harvested:	September 3rd, 2012
Avg. Brix:	24.1
Alcohol:	13.7%
Cooperage:	20% d'Aquataine French Puncheons, 20% Stainless Steel, 60% Neutral Barrels
Maturation:	9 Months
Production:	390 Cases