

CALCAREOUS

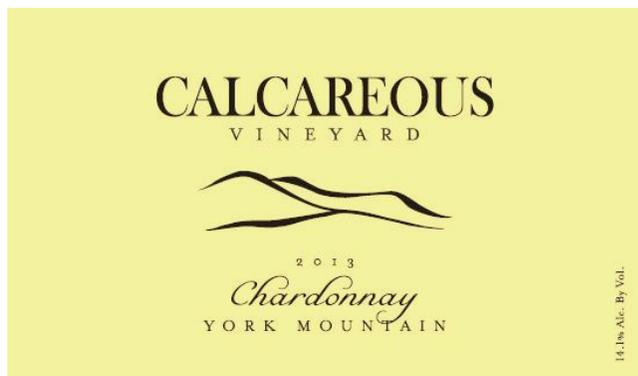
VINEYARD



CHARDONNAY

2013

Carver Vineyard – York Mountain



Comments

The 24 hours of skin contact shows off in a stunning display of rich golden hues. Scents of lemon custard, honeydew melon, and bees wax exude from the glass. Upfront bright notes are quickly countered with richly textured fig, orange marmalade and creme brûlé. The 14 months spent in new French Puncheons shows off in in the finessed finish or campfire marshmallow, butterscotch, and hazelnuts.

Vineyards

The 2013 York Mountain Chardonnay comes from the Carver Vineyard planted in 1968. These fully mature, cane pruned vines are planted in the high elevation of the Santa Lucia mountains. The proximity to the ocean, only 8 miles away, lends more cooling influence as well. This vineyard is used to create our 3 gold label single varietal wines. The unique combination of age and location gives the fruit from Carver extremely unique characteristics

Winemaking Notes

The grapes were picked in third week of October, hand sorted and put directly to press while still cold. It was then sent to the press and racked to tank. The must was allowed to cold settle for 3 days

Blend:	100% Chardonnay
Harvested:	October 17th, 2013
Avg. Brix:	24.8
Alcohol:	14.1%
Cooperage:	d'Aquataine Puncheons, 50% New French
Maturation	12 Months
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Production:	340 Cases

then racked to barrel. Fermentation took place in barrels that were 40% new French oak with gentle toasting which builds aromas and finishing tannins. An additional 20% was fermented in new American oak barrels with heavy toasting to add body and richness to the palate. The remaining 40% was fermented in previously used neutral barrels. All 3 lots were kept in the cool room to prolong the active fermentation process. The wines were not completely sugar and malic dry until Early March. Lees stirring continued to extract unique flavors and protect the young wine during this long fermentation. After 11 months in barrel, the wines were racked to tank along with all the lees. This form of “dirty racking is performed in order to fully extract the complexity from the byproducts of barrel fermentation. The wine in tank was cold settled and fined with bentonite to remove excess proteins from the long exposure to lees before bottling.