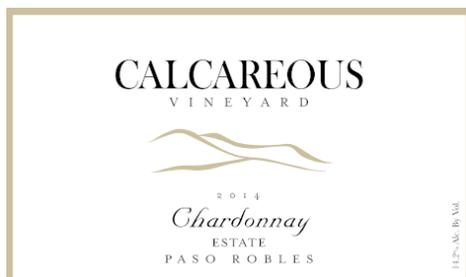


CALCAREOUS VINEYARD



CHARDONNAY 2014 Calcareous Vineyard - Paso Robles



Comments

In the glass, this wine shows stunning golden straw hues and exudes aromas of apple, pear and a hint of mineral wet stone. Initially bright and tropical upfront, the wine gains density and richness along the mid palate. This melds with delicate French oak notes from the puncheon aging to produce a rich yet elegant finish.

Vineyards

The 2014 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 2014 vintage was a year of dense, compact wines, and this really shows in the Estate Chardonnay's color and richness. The grapes were picked in the last week of August, hand sorted and destemmed. The whole berry fruit was covered in carbon dioxide and cold soaked for 24 hours. It was

Blend:	100% Chardonnay
Harvested:	August 26th, 2014
Avg. Brix:	24.1
Alcohol:	14.2%
Cooperage:	30% d'Aquataine French Puncheons, 70% Neutral Barrels
Maturation:	9 Months
Production:	390 Cases

then sent to the press and racked straight to barrel with no settling. Fermentation took place in barrels that were 30% new French Puncheons which allows for the subtle introduction of oak. 70% was fermented in neutral barrels French barrels. Both lots were kept in the cool room which slowed the fermentation and stretched it out over 19 days. Once completed, the barrels were topped and the lees stirred weekly until the completion of malo-lactic fermentation in January. Lees stirring continued to extract unique flavors and protect the young wine without use of sulfites. After 7 months in barrel, the 2 lots were combined and returned to barrel for an additional 2 months of aging before bottling.