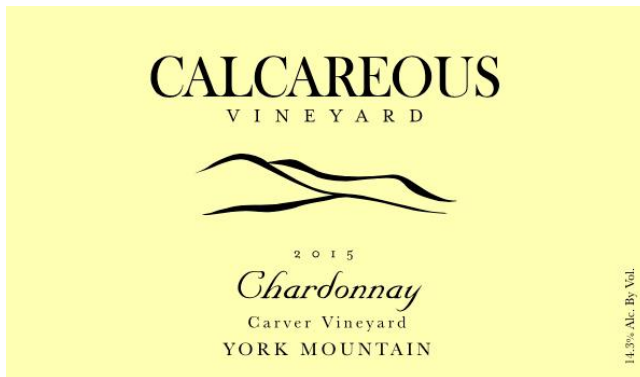# CALCAREOUS
V I N E Y A R D

Chardonnay
2015
Carver Vineyard – York Mountain

Tasting Notes

The 24 hours of skin contact shows off a deep golden color and emanates tropical aromas of pineapple and guava. Upfront citrusy acid is quickly balanced by richer notes of mineral and almonds. Aged in new french puncheons, the finish stretches out with hints of caramel toasted oak.

Vineyards

The 2015 York Mountain Chardonnay comes from the Carver Vineyard planted in 1988. 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 Vineyard extremely unique characteristics.

Winemaking Notes

Blend:	100% Chardonnay
Harvested:	October 8th, 2015
Avg. Brix:	24.9
Alcohol:	14.3%
Cooperage:	40% New d'Aquataine Puncheons, 60% Neutral French Puncheons
Maturation:	12 Months
Production:	260 Cases

The grapes were picked the first week of October, hand-sorted at the winery before destemming. The whole berries sat in cold storage for 24 hours to lightly extract golden color and richer notes from the skins. It was then sent to the press and racked straight to barrel. Fermentation took place in Puncheons that were 40% new French oak with gentle toasting which builds aromas and finishing tannins. The remaining 60% was fermented in previously used neutral Puncheons. 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.