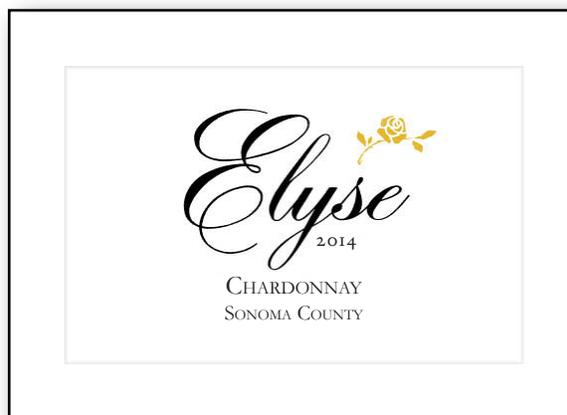


2014

CHARDONNAY

SONOMA COUNTY



Harvest Date: 9/11, 9/15  
Grape Source: Hi-Vista, Smith and York Creek Vineyards  
Blend: 86% Chardonnay and 14% Pinot Blanc  
Harvest Brix: 23.1°, 24.4°  
Aging: 16 months sur lie in 33% new French oak  
PH: 3.61  
TA: 5.70g/L  
Alcohol: 14.2%  
Production: 542 cases (12 pack - 750mL)

### TASTING NOTES:

Not widely known, but in days of yore, growers in Burgundy often confused Pinot Blanc with Chardonnay, which it resembles, propagating it and blending it for a classic white Burgundy. In 2013, we decided to give this a whirl, blending a small portion of Pinot Blanc to our Chardonnay. It added such a wonderful dimension to the wine, we decided to carry on with the practice.

Our 2014 Chardonnay has intriguing aromatics of citrus blossom, crushed flint, ripe Asian pear, sea mist and tropical fruit. It is juicy but round in texture with brilliant flavors of stone fruit, citrus, crème brûlée and green apple carried by good palate weight and a creamy mouthfeel. This wine is layered with complex flavors that are lifted by vibrant acidity leading to a long, refreshing and bright finish.

This wine pairs well with many seafood or fowl dishes as well as rich cheeses. Some of our favorite suggestions are chicken in a morel cream sauce or Époisses (a soft creamy Burgundian cow's milk cheese).

### THE VINEYARD:

The Pinot Blanc fruit comes from the famed York Creek Vineyard, high atop the Mayacamas range on Spring Mountain. The Chardonnay we source from two vineyards in Sonoma County: Hi-Vista in Carneros and Smith in Dry Creek Valley. Both vineyards are located in unusually cooler pockets of Sonoma and their unique microclimates make them very well suited to produce the type of Chardonnay we love – opulent yet elegant, somewhat steely, with bright fresh fruit and crisp acidity.

“A meal with wine is dining - it's a conversation, an event. It's what wine is all about.”  
- Ray Coursen, Winemaker & Owner



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