



### THE STORY

Planted in 1975, the Whitney's Vineyard (so named after Fred and Juelle Fisher's first daughter) is located on a gravelly hillside with a gently sloping southwestern exposure. The Vineyard is planted to Old Wente clone Chardonnay and produces less than one ton per acre. Today, these vines produce small berries that express their mountain heritage with mineral undertones and uniquely concentrated fruit flavors.

### THE WINE

- Whole cluster pressed to tank, cold settled for 24 hours, barrel fermented
- Malolactic fermentation in barrel
- Aged 16 months sur lees in French Oak; 500L Puncheon & 225L Barrique barrels (50% new)
- Bottled unfiltered and unfiltered
- Alcohol by volume 14.5%
- Bottled March 2014
- 167 cases produced

**WINERY TASTING NOTES** Lemon sorbet hue in the glass; slightly opaque owing to its unfiltered pedigree. Purity of place is on display with aromas of wet stone, Asian pear and star jasmine. On the palate flavors of honey dew melon, lemon pot de crème with freshly ground nutmeg and a hint of marzipan. This wine is at once rich and clean with racy acidity and bold phenolic structure that will allow graceful cellaring for many years to come. One stellar vintage marking 40 years for these Old Wente clone vines!

- Whitney Fisher, *Winemaker*

**REVIEW** The 2012 Chardonnay Whitney's Vineyard is a striking, complete wine. Rich and voluptuous on the palate, the 2012 nevertheless possesses gorgeous aromatic lift, freshness and pure energy. Honey, almonds, apricots and spices meld together in a Chardonnay that is at once generous and also quite mineral.

(93 – 95 points) Antonio Galloni, *Vinous Media*

