



2014

MOUNTAIN ESTATE VINEYARD



SONOMA COUNTY
CHARDONNAY

THE STORY

Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.

THE WINE

- 100% Chardonnay
- Harvested September 3rd – 27th
- Whole cluster pressed at low pressure
- Juice cold settled for 24 hours and moved to barrel by gravity
- 90% fermented in barrel / 10% fermented in concrete
- Aged 18 months in French oak barrels (35% new)
- No sulfite additions at harvest or during aging
- Lees stirred twice monthly for 15 months
- Alcohol by volume 14.5%
- Bottle date: March 2016
- 1,050 cases produced

TASTING NOTES

The 2014 Chardonnay Mountain Estate from {Dijon clones} and aged in 50% new French oak is full-bodied with beautiful notes of tangerine oil, orange marmalade, lemon custard, brioche, white peach and pineapple. There is some underlying wet gravel, giving it a stunning minerality. This is a beauty to drink over the next 5-7 years.

- 94 points, Robert Parker's *The Wine Advocate*