

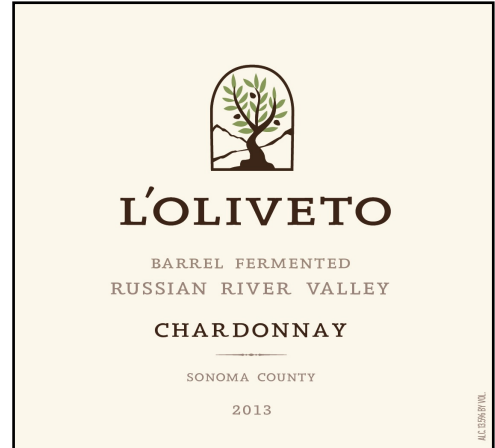


## 2013 L'Oliveto Chardonnay | *Russian River Valley*

**Vineyard-** L'Oliveto Chardonnay is created from a blend of three of our favorite old vine Chardonnay vineyards in the Russian River Valley— Bazzano, Louvau, and Teac Mor, plus a young rising star, Fidelis vineyard. The old vine vineyards share many similarities: all planted in the late 1970s to Clone 4 chardonnay. The blend creates an excellent balance driven by minerality, fruit and great acidity.

**Vintage-** For Russian River Chardonnay, the 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

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**Fermentation-** The grapes were whole-cluster pressed to tank and cold settled overnight, then subsequently racked off heavy solids to barrel. The winemaker keeps a close eye on the ratio of solids in order to maintain ideal mouthfeel and complexity. The wine fermented with indigenous yeast to dryness, then enjoyed a long, cool malolactic fermentation, also with indigenous flora. At completion of ML each barrel was put on a lees stirring regimen until a harmony of vibrancy and mouthfeel was achieved.

**Harvest Date:** September 12<sup>th</sup> and 28<sup>th</sup>

**Winemakers:** Dan Fitzgerald & John Harley

**Cooperage & Aging:** The wine was fermented and aged on the lees for 8 months in French oak (33% new) sourced from France's *Vosges* region.

**Bottling:** April 2014

**Sensory Notes:** The 2013 L'Oliveto Chardonnay is translucent straw in the glass with a dense, complex nose that suggests freshly baked pie crust, lemon curd, melon and ripe apricot. The palate is creamy, with notes of buttered toast, asian pear and pie spice, balanced by crisp Fuji apple and mineral.

### **Final Technical Information:**

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**pH:** 3.46      **TA:** .69      **Alc:** 13.5%

**Available Formats:** 750ml

**Suggested Retail Price:** \$20.00