

2015 Barrique Chardonnay | *Sonoma Coast*

Vineyards- The 2015 Barrique Chardonnay is sourced from three of Sonoma County's most prestigious growing regions: Russian River Valley, Alexander Valley and Sonoma Valley. These AVA's reflect a variety of micro-climates and soil composition, providing a diverse selection of blending components for the winemaker.

Vintage- The 2015 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2015 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

Fermentation: The grapes were whole-cluster pressed to tank and cold settled overnight, then racked off heavy solids to barrel. We try to retain the perfect balance of solids for palate weight and complexity. The juice was fermented with indigenous yeast to dryness. Malolactic fermentation was long and cool, also using indigenous flora.

Harvest Dates: August 14th - 24th, 2015

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: The wine was aged in 100% French Oak for four months.

Bottling: November 2015

Sensory Notes: The 2015 Barrique Chardonnay is a luminous, golden green color. The nose is reminiscent of pastry crust, macadamia nuts, pear and orange blossoms. The palate is rich and zesty with lively acidity. Concentrated flavors of lemon cream, yellow plum and a touch of salinity deliver a long, mouthwatering finish.

Final Technical Information:

pH: 3.49 TA: .71g/100ml Alc: 13.8%

Available Formats: 750ml

Suggested Retail Price: \$17.00

