

2014 Borne Chardonnay | Anderson Valley

Vineyards- The 2014 Borne Chardonnay hails primarily from Ferrington Vineyard. The remaining portion comes from Manchester Vineyard nestled high on the Mendocino Ridge. The unique geography of these sites results in a wide diurnal range. Ferrington offers the heat for ripening while Manchester provides an extreme coastal character.

Vintage- The 2014 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. 2014 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 are whole-cluster pressed to tank and cold settled overnight then racked off heavy solids to barrels. We retain the optimum amount of solids for mouthfeel and complexity. The wine is fermented with indigenous yeast to dryness. Malolactic fermentation was long and cool, also with indigenous flora. At completion of ML each barrel was placed on a lees-stirring regimen until a harmony of vibrancy and mouthfeel is obtained.

Harvest Dates: August 22nd and September 15th 2014

Winemaker: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Yeast: Indigenous

Cooperage & Aging: 100% French oak. 30% new from the Vosges Forest of France, 70% neutral. The wine was barrel aged for 11 months *sur lies*.

Bottling: August 2015

Production: 389 cases

Sensory Notes: This wine is pail yellow in color with a tinge of green. The nose is brightly fragrant with citrus, wet stone and orange blossom. The palate is lean and elegant with briny oyster shell, raw hazelnut and tangerine. The wine has a light viscosity and a long, full finish.

Final Technical Information:

pH: 3.35 **TA:** .72 g/100ml **Alc:** 13.3%

Available Formats: 750ml

Suggested Retail Price: \$28.00

