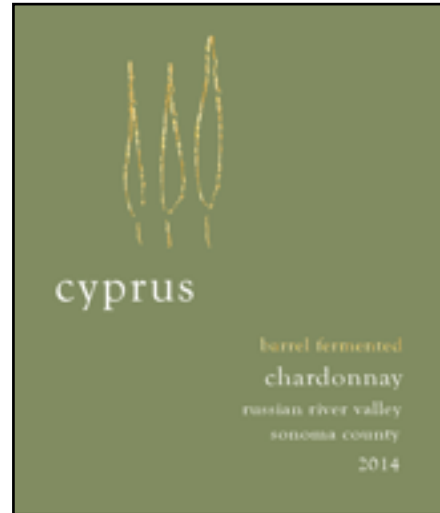


## 2014 Cyprus Chardonnay | *Russian River Valley*

**Vineyards-** The 2014 Cyprus Chardonnay is created from a blend of two of our favorite Chardonnay vineyards in the Russian River Valley— young rising star, Fidelis Vineyard on the famed Starr Road and Abbe Vineyard on Westside Road.

**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 were whole-cluster pressed to tank and cold settled overnight, then racked off heavy solids to barrels. We try to retain the perfect amount of solids for mouthfeel and complexity. The juice was fermented with indigenous yeast to dryness. Malolactic fermentation was long and cool, also using indigenous flora. At completion of ML each barrel was put on a lees-stirring regimen until the perfect harmony and palate weight was achieved.



**Harvest Date:** August 22<sup>nd</sup>- August 24<sup>th</sup>, 2014

**Winemaker:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Yeast:** Indigenous

**Cooperage & Aging:** 33% New oak from the Vosges Forest of France. The wine was aged *sur lies* in barrel for 10 months.

**Bottling:** June 2015

**Production:** 849 cases

**Sensory Notes:** The 2014 Cyprus Chardonnay refracts a pale straw color in the glass. The nose is fragrant with pastry crust and toasted almonds. The palate is elegant with mouth-watering acidity and texture. Pears, apples and briny wet stone linger on the crisp, clean finish.

### Final Technical Information:

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**pH:** 3.37      **TA:** .73 g/100ml      **Alc:** 13.5%

**Available Formats:** 750ml

**Suggested Retail Price:** \$26.00