

DANIEL

2013 Sierra Mar Chardonnay | *Santa Lucia Highlands*

Vineyard- The Sierra Mar Vineyard, owned and farmed by Gary Francioni is one of the highest elevation vineyards in the Santa Lucia Highlands. The Santa Lucia and Gabilan mountain ranges surround the Salinas Valley and act like a conduit, directing the winds off the Pacific down the valley, cooling the region from warm inland temperatures. The afternoon winds deliver fog off the Monterey Bay, acting as a buffer and extending the growing season. The high elevation, thin soils and arid conditions produce wines of intense concentration.

Vintage- 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.

Fermentation- The fruit was whole-cluster pressed and allowed to cold settle a short time before moving to barrel. At the first sign of fermentation the barrels were transferred to a cold room to extend the process and retain aromatics. The lees were stirred weekly toward the end of fermentation to encourage complete dryness and improve texture and mouthfeel. Stirring stopped at the onset of indigenous malolactic fermentation to preserve an anaerobic system until ML completion. The wine remained on its lees until bottling.

Harvest Date: September 14th, 2013 **Winemaker:** Daniel Fitzgerald

Cooperage & Aging: The wine was aged for 16 months in 100% French oak (40% new) from the Vosges forest of France.

Bottled: January 2015 **Produced:** 125 cases

Sensory Notes: This 2013 Daniel Sierra Mar Chardonnay refracts a luminous, golden color with a shade of green in the glass. The nose is reminiscent of baked apple, spiced nuts and pear. The palate is rich, almost oily with concentrated flavors of citrus, yellow plums and toasted hazelnut which linger on the seamless, silky finish.

Final Technical Information:

pH: 3.47 **TA:** .69 g/100ml **Alc:** 13.2%

Available Formats: 750ml

Suggested Retail Price: \$45.00

