

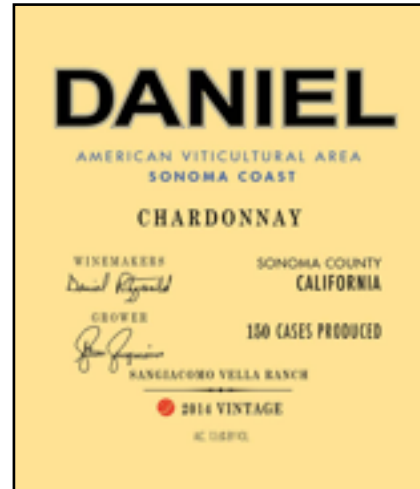
DANIEL

2014 Daniel Vella Ranch Chardonnay | *Sonoma Coast*

Vineyard- The Sangiacomo's planted Vella Ranch in 1997 to both Chardonnay and Pinot Noir varietals. Rodgers & Fowler Creek run through the vineyard, and the centuries have deposited the Zamora silty loam & Wright loam soils that give this chardonnay its edge of minerality. The vineyard produces distinctively small clusters, low yields, and results in remarkable wines.

Yield: 2.1 tons/acre.

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- 100% barrel fermented on new and neutral French oak. Fermentation was long and cool resulting in wines that did not go dry until January. We lees-stirred the barrels every two weeks until bottling to develop its rich mouth feel and layers of complexity. 100% native malolactic fermentation completed.

Harvest Date: September 6th, 2014

Winemaker: Dan Fitzgerald

Yeast: Indigenous

Cooperage & Aging: 100% French Oak, 33% new from the Vosges Forest of France. Barrel-aged for 11 months.

Bottling: July 2015

Production: 150 cases

Sensory Notes: Vibrant pale yellow tinged with green, the color of this wine displays its unique qualities at first glance. The nose is fragrant with lemon oil, crushed almonds and orange blossom. The palate is complex but well structured with racy acidity, tempered with unctuous texture. Flavors of toasted hazelnut and granny smith apple seamlessly meld with a lemon-lavender creme brûlée finish.

Final Technical Information:

pH: 3.39 **TA:** .69 **Alc:** 13.6%

Available Format: 750ml

Suggested Retail Price: \$50.00