



## 2015 UNFILTERED CHARDONNAY



### VINEYARD

We source our Chardonnay fruit primarily from the Carneros region of Napa Valley. The Carneros terrain where we grow Chardonnay is marked by well-drained, rolling hills sloping to the San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes. The area is marked by cool marine influences that provide a long-growing season to develop even and optimal ripeness.

### VINTAGE CONDITIONS

The 2015 season was one of contrasts. The vintage was noted by significantly reduced yields (-35-50%) a result of a cool and damp flowering period in spring which resulted in poor fruit set and fewer berries per bunch. The summer and autumn seasons were hot and dry continuing the run of drought conditions which commenced from the 2012 vintage. The quality of the fruit was outstanding although in limited supply with the vintage likely to be recognized as one of Napa Valley's greatest.

### VINIFICATION

Our 2015 Unfiltered Chardonnay was 100 percent barrel-fermented using indigenous yeasts. The wine was aged for a total of 12 months in French oak barrels, 27 percent of which were new. During maturation every barrel was hand-stirred weekly to re-suspend the sediment, a technique that protects the wine from oxidation and creates added complexity. The individual lots were then blended and bottled unfiltered.

### TASTING NOTES

Intense, pristine and concentrated. Aromas of citrus blossom, white peach, brioche, gun smoke and marzipan create wonderful depth. Flavors continue on the palate including lime zest, jasmine and honeydew melon. Wonderfully intense, the fruit blends seamlessly with subtle smoky oak and yeasty complexity to create a textural and vibrant mouthfeel. The juicy acidity balances the profound intensity of the fruit providing great carry and length.

### FOOD PAIRING

You can enjoy this wine either by itself or with a range of cuisines. The full-flavored and textural elements are a great pair with rich seafood like lobster, crab and salmon but is equally adaptable to poultry, mushrooms and pork.

### SERVING AND CELLARING

Best served within two years of release when its fruit character is at its peak. The 2015 vintage will develop additional complexity and richness over the next 5 to 10 years.

### HARVEST DATES

August 12 - September 5, 2015

### COMPOSITION

100% Chardonnay

**PH** 3.39 **TA** 5.8 g/L **ALC** 14%

