



2015 CENTRAL COAST CHARDONNAY



EDNA VALLEY
VINEYARD.

Finished Wine

VARIETAL CONTENT

97% Chardonnay, 3 % other
select white varieties

VARIETAL ORIGIN

Central Coast

ALCOHOL LEVEL

13.9%

TITRATABLE ACIDITY

0.59g/100mL

RESIDUAL SUGAR

0.29g/100mL

pH

3.59

Nestled halfway between San Francisco and Los Angeles, Edna Valley Vineyard is the jewel of California's Central Coast. Just five miles from the Pacific Ocean, the Edna Valley AVA sees refreshing breezes and warm sunshine daily. With its gentle sunshine, cool maritime fog and rich oceanic and volcanic soils, the Edna Valley appellation boasts California's longest growing season. This extended growing season allows us more time to coax layered and complex flavors from our fruit. We select grapes from this unique region and throughout the Central Coast AVA to create well-integrated, flavorful wines. Visit our iconic tasting room in the Edna Valley region for a taste of our balanced, food-friendly wines.

THE TASTE:

Our Edna Valley Vineyard Chardonnay begins with bright aromas of lime blossom. On the palate, layers of white peach and apricot intertwine with notes of pineapple and brown spice. A lively acidity and smooth, generous mouthfeel create a perfectly balanced expression of Chardonnay.

NOTES FROM THE WINEMAKER:

The 2015 vintage was a tale of three great Central Coast regions for our Chardonnay. We began in Monterey County for the bright flavors of apple and apricot with a zippy acidity. Grapes from our home in San Luis Obispo County provided ripe, tropical flavors and a full body. And our first-picked fruit from Santa Barbara County was barrel fermented and aged for greater complexity and added tropical flavors and pizzazz. Together, the fruit from these regions provides a wine that is in perfect harmony.

Whole cluster pressing and immediately separating the free-run juice gave us juicy, soft flavors. To add dimension and subtle oak notes, a portion, about 20% of this wine, was fermented in used oak barrels with partial malolactic fermentation. The balance of the wine fermented in stainless steel tanks. Some lots were aged on 100% French oak for up to eight months with weekly lees stirring, which created a creamy, luscious mouthfeel and texture, while imparting subtle hints of cinnamon and nutty flavors.

