



2013 N°76

Chardonnay

Spicy • Elegant • Luscious

Grape Variety: 100% Chardonnay

Region: North Coast

Winemaking Notes:

Aged in 100% French oak

- 60% new oak

- aged for 12 months



Tasting Notes: The consistent, even temperatures of the 2013 vintage created a climate ideal for producing excellent Chardonnay coming from the Russian River Valley and northern Marin County. The small production N° 76 presents clean and pure aromatics, with notes of crème brulee, lemon brioche and apricot preserves with a hint of almond paste in the glass. The palate follows the nose, with added notes of butter cream and is unmatched in its purity. There is a lush, creamy density on the mid palate, and structure that gives nice length to the mouthfeel with a lingering finish.

What The Number 76 Signifies: N° 76 recalls 1976, the year a young Jean-Charles had his first experience of phenomenal wines and was thus ushered into the exciting, multidimensional world of flavor. 1976 was also the year of the famous tasting in Paris that put California wines on the international map.

For Jean-Charles Boisset, California Chardonnays often possess an underlying **SPICY** quality, the hallmark of grapes fermented and aged in especially fine new oak barrels. While ripe grapes give the wine **LUSCIOUS** flavor, there's an unmistakable restraint to N° 76 which makes it as undeniably **ELEGANT**.