



Wattle Creek 2014 Chardonnay  
Alexander Valley, Sonoma County

**Winemaker Notes**

Subtle aromas of fig, golden delicious apple, melon, butterscotch and hazelnut mingle to offer an impression of richness and complexity. The flavors echo the aroma, displaying an understated, elegant nature despite its richness. The entry is soft and lush, and rounds out with crisp acidity as the wine comes together on the finish. This wine should be served only slightly chilled, not cold, to appreciate all of the complexity it has to offer. Enjoy!

**Vintage & Winemaking**

2014 was the third in a nice string of classic California vintages. We experienced a fairly early bloom followed by a wave of consistently warm weather building sugars quickly. Fortunately by late summer the heat tamed a bit with just a touch of rain allowing the flavors to develop without sending sugar levels spiraling out of control. Harvest was early and fast with only a few lots in the coolest spots in Russian River and Pine Mountain dragged into October.

After achieving the desired flavors in the vineyard, this Chardonnay was harvested by hand off of the Wattle Creek estate and trucked the “long” 1,000 yards to the winery. The fruit was received in the cellar in small bins where the grapes were whole cluster pressed to tank, and immediately chilled and settled prior to fermentation. After the cold juice was settled, it was racked off of its “gross lees” to prepare for fermentation. The juice was then transferred to French Oak barrels to ferment completely in the barrels. This style allows for more complexity, as each barrel fermentation behaves uniquely resulting in many small fermentations, as opposed to one fermentation in a tank. The resulting wine was then aged “sur lies,” (on its sediment) with periodic stirring until it was taken out of barrels to prepare for bottling. The final blend was completed soon thereafter to capture the lovely, fresh qualities of the variety.

<b>Appellation</b>	<b>Alexander Valley, Sonoma County</b>
<b>Variety/Blend</b>	<b>Chardonnay 100 %</b>
<b>Vintage</b>	<b>2014</b>
<b>Oak Maturation</b>	<b>100%</b>
<b>New Oak</b>	<b>25%</b>
<b>Alcohol</b>	<b>14.1 %</b>
<b>Production</b>	<b>180 Cases</b>