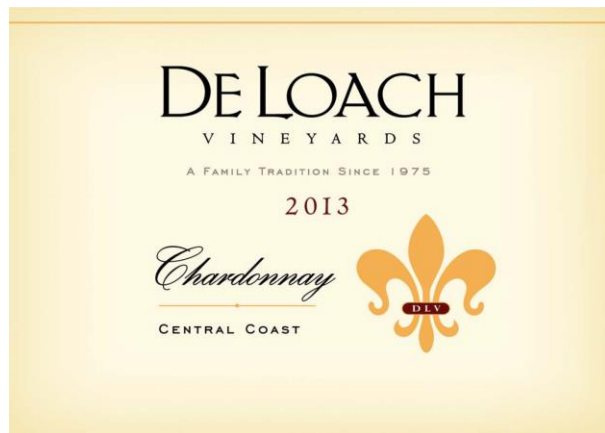




DE LOACH
VINEYARDS

The Russian River Valley Original

2013 CENTRAL COAST CHARDONNAY



APPELLATION:
Central Coast

ALCOHOL:
13.5% by volume

pH:
3.51

TITRATABLE ACIDITY:
6.00 g/L

IN THE VINEYARD

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique *terroirs* in a socially and environmentally responsible way, practice sustainable viticulture and utilize minimally intrusive winemaking techniques. The grapes for our 2013 Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed throughout the Central Coast AVA.

The 2013 vintage across the Central Coast was an ideal growing season with the perfect conditions for bloom and fruit set. A dry winter led to a mild spring and cool summer. The extra summer fog and cloud cover allowed for an extended growing season resulting in excellent flavor concentration, good acidity, and structure.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2013 Central Coast Chardonnay were selectively harvested at night before undergoing a cold fermentation for 20 days and being aged on lees for 8 months in 100% stainless steel. The lees were stirred weekly to provide a nice creaminess to the mid-palate and to perfectly accentuate the wine's naturally bright acidity.

TASTING NOTES

Our 2013 Central Coast Chardonnay opens with brilliant aromas of green apple and citrus that are beautifully accented by vibrant mineral notes. Bright flavors of honeysuckle and passion fruit dance on the palate, ending with a hint of lemon. The wine displays a crisp acidity while maintaining a balanced palate and creamy texture that leads to a long, satisfying finish.

JEAN-CHARLES BOISSET
Proprietor

BRIAN MALONEY
Winemaker

