



DE LOACH
VINEYARDS

The Russian River Valley Original



APPELLATION:
Central Coast

ALCOHOL:
13.5% by volume

pH:
3.52

TITRATABLE ACIDITY:
6.03 g/L

2014 CENTRAL COAST CHARDONNAY

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 2014 Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed throughout the Central Coast AVA.

The 2014 vintage across California was one of the earliest harvested vintages in years. A mild winter and spring led to early bud break and created the perfect environment for flowering and fruit set. With warm days and cool nights in the summer, grape growers were able to maintain ideal acid levels with balanced, concentrated fruit flavors.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2014 Central Coast Chardonnay were selectively harvested at night before undergoing a cold fermentation for 18 days and being aged on lees for 4 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 2014 Central Coast Chardonnay opens with striking aromas of citrus and green apple that are elegantly accented by vivid mineral notes. Lively flavors of honeysuckle and passion fruit cross the palate, ending with a just a kiss 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