

PRIVATE RESERVE CHARDONNAY 2015

The Private Reserve wines are the ultimate wines within the portfolio, limited in production, sourced from the finest vineyards in Sonoma County, from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

The Private Reserve Chardonnay was sourced from the Thornton Vineyard, a site that is planted on a splayed shelf of the Sonoma Mountain. Being the highest point north of San Pablo Bay and just barely protected by



Sonoma Mountain to the north and west, this vineyard is typically cooler than other sites. The cold and wind, combined with the beautiful sunshine that graces this vineyard, make for an incredibly intense and rich Chardonnay.

The grapes were hand-picked the first week of September and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 14 months in 100% French oak, 30% new French oak. The wine was then bottled unfiltered.

Our 2015 Private Reserve Chardonnay, beautifully honey colored in the glass, bursts with aromas of Asian pear, toasted almond and lemon zest. Rich flavors of apricot, muskmelon and vanilla are accented with a touch of white pepper spice. Medium bodied with a luscious mouthfeel, the wine has well-balanced acidity and an exceedingly long finish that is sure to satisfy.

Alcohol: 14.5% pH: 3.3 Total Acidity: 6.0 g/L

Aging: 14 months in French oak barrels; 30% new oak