

VINICULTURAL SOCIETY

2013 JOVITA'S CHARDONNAY SONOMA COAST SONOMA COUNTY

by the winery's founder, Count Agoston Haraszthy to further improve its winemaking prowess and expand its vineyards, has been restored as a collection of unique small-production wines that honor the winery's pioneering spirit and contribution to California winemaking. The Vinicultural Society explores clonal selections, varietals and the incredible terroir of Northern California.

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Chardonnay is harvested from three sandstone soil vineyards atop the mountains of Sonoma. The grapes were hand-harvested and whole cluster pressed. Fermented in open top fermenters with hand punchdowns and lees stirred, the wine was then aged for 14 months in 35% new French Oak before being bottled unfiltered.

The 2013 Jovita's Selection Chardonnay opens with a beautiful bouquet of vanilla, white peach and honeysuckle with refreshing notes of citrus. Upon the palate this wine is full bodied and rich with flavors of pear, graham cracker crust, vanilla and lemon citrus adds acidity. The 2013 Jovita's Selection Chardonnay is soft and luxurious upon the palate and finishes clean and long.

Alcohol: 14.5%
pH: 3.39
Total Acidity: 5.92
Aging: 14 months in 35% new French Oak