



2015 Chardonnay
Sonoma Coast

Similar in character to our first chardonnay release, the wine shows high-toned tropical notes on the nose with lush flavors of a juicy apple, fresh white guavas and ripe apricots. On the palate, the acidity is vibrant and dances perfectly well with flavors of fleshy stone fruits that lead into a creamy finish. The chardonnay was barrel aged in neutral Burgundy oak for 10.5 months. We are over the moon about the 2015 Sonoma Coast Chardonnay.

2015 brought a new vineyard addition to our Sonoma Coast Chardonnay. We picked approximately 8 tons of fruit from two small family vineyards each located in the Sonoma Coast AVA a few miles East of downtown Petaluma. The combination of the vineyards has resulted in a more complex wine than the 2014.

Winemaker Notes: After a night pick of both vineyards, the chilled grapes were to the winery and went straight to press. After a gentle pressing the juice went straight into neutral French barrels for fermentation. Fermentation was slow and cool with minimal stirring. Like the 2014, the Sonoma Coast has a great mid-palate structure and is a wonderfully balanced chardonnay.

Vineyard Location: Sonoma Coast

Harvest Date: hand harvested on August 24 and September 12, 2015

Aging: aged in neutral Burgundy barrels for 10.5 months

Details: TA 6.3; pH 3.45; 13.3% alcohol

Production: 200 cases

SRP: \$30