



Summerland



2013
Vintners Select
CHARDONNAY

VINTAGE: 2013
APPELLATION: SANTA MARIA VALLEY
VARIETAL: CHARDONNAY
VINEYARDS: 50% BIEN NACIDO VYD.
50% SIERRA MADRE VYD.
HARVEST DATE: 9/10/13
BRIX AT HARVEST: 24°
ALCOHOL: 14.2%
pH: 3.5
TA: 6.9 g/l
CASE PRODUCTION (9 liters): 1000 cases
CASE PACK: (12 x 750ml)
RELEASE DATE: 7/7/2014
SUGGESTED RETAIL: \$28



VINEYARDS:

The Bien Nacido and Sierra Madre Vineyards in Santa Maria Valley are often referred to as the coolest appellation in California and noted for its long growing season. The area is blessed with marine breezes and early morning fog. This region has proven the test of time.

VINIFICATION:

The Chardonnay fruit was gently pressed to tank for cold settling overnight and then racked to barrel. Fermentation and ageing took place in François Freres cooperage from primarily Allier and Nevers forests, 1/3 new oak. Partial malolactic fermentation to winemaker's taste. During barrel aging the lees were stirred every 15 days for the first six months to enhance mouth-feel. The wine spent a period of 11 months in barrel. Harvest was typical California weather for the region, sunny and beautiful.

WINEMAKER COMMENTS:

This wine has the golden hue and finesse of white Burgundy from Meursault, replete with a silky, creamy nose and a supple, smooth mouth feel. Fresh, muddled peach and honeysuckle blossoms highlight the bouquet, followed by flavors of baked apple and Asian pear. Lush and dense on the palate, yet with a backbone of firm acidity and a lovely, extra long finish of caramel and crème brûlée. One of our most elegant wines, this will pair perfectly with a salad nicoise or broiled lobster with garlic-drawn butter.