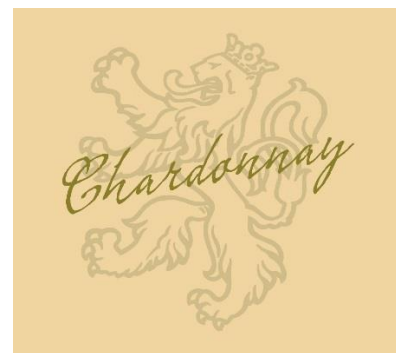




**2014 Chardonnay
Donnelly Creek Vineyard
Anderson Valley
Technical Sheet**



Harvest Notes

I almost copied our previous vintage notes verbatim since the last three years have been generally so consistent. No spring rain led to an early harvest of slightly above average yield. Summer temperatures remained moderate, offering slow measured ripening.

Tasting Notes

This is certainly the most complex Chardonnay that we have produced, with aromas of honeysuckle and nectarine jumping out of the glass, along with a hint of pineapple and citrus. The palate remains true to form with a greater acidity and minerality giving the wine a refreshing finish. Aging in 25% new French oak has added hints of clove and cinnamon and brown butter. Extended time in the barrel on lees has resulted in a more complex, yet richer palate whilst still retaining the elegance we expect from our chardonnay.

Winemaking Notes

The grapes were harvested early in the morning and the whole bunch pressed into tank. After 48 hours settling the juice was racked into French oak barrels (25% new). The barrels were not inoculated and 3 days later wild yeast began to noticeably ferment. After about 15 days the barrels were inoculated with malo-lactic bacteria as the ferments finished. The barrels were topped and stirred regularly. The wine remained on lees for 9 months.

2014 Chardonnay Facts:

Harvest Date:	September 13th
Varietals:	100% Chardonnay
Barrel Age:	10 months 25% new French oak 75% neutral oak
Appellation:	Anderson Valley
Bottled:	July 8, 2015
Bottle Size:	750ml
Production:	532 cases
Alcohol:	13.4%