



WINEMAKER'S NOTES

2014 JOULLIAN CHARDONNAY • MONTEREY

2014 marked another California drought year, but the deep roots in our growers' 20-40 year old Santa Lucia Highlands and Arroyo Seco Chardonnay vines helped set a balanced crop and develop a verdant canopy that insured even ripening during a blast of very hot late September heat. The vintage's hallmark is the juicy lime/citrus and mineral nose and flavor profile.

All the wine was barrel fermented with multiple Burgundian yeast strains and we encouraged simultaneous malolactic fermentation in half the wine to minimize one dimensional butterscotch-like flavors and boost natural fruit, spice, texture and vineyards "terroir" characteristics. We use only tight grained French oak barrels from stave wood that is cured 3 years to reduce overt "oakiness" while enhancing bouquet, fruit, typicity and mouth feel.

The 2014 Chardonnay is simply a delicious combination of experienced grape growers, winemakers, and coopers keeping quality foremost in mind.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	100%	<i>Chardonnay</i>
<i>Vineyard Sources</i>	48%	<i>Roger Rose, Arroyo Seco</i>
	22%	<i>River Road, Santa Lucia Highlands</i>
	30%	<i>Mission Ranch, Arroyo Seco</i>
<i>Appellation AVA:</i>		<i>Monterey County</i>
<i>Harvest Date:</i>		<i>September 22 – October 8, 2014</i>
<i>Sugar At Harvest:</i>		<i>24.2° Brix</i>
<i>Fermentation:</i>		<i>100% Barrel fermented with multiple strains of Burgundian yeast. 50% Malolactic fermentation. No malolactic fermentation.</i>
<i>Barrel Aging:</i>		<i>Six months in neutral Center of France oak barrels</i>
<i>Alcohol:</i>		<i>14.1%</i>
<i>Total Acidity/pH:</i>		<i>6.1g/L; 3.50</i>
<i>Residual Sugar:</i>		<i>Dry (0.05%)</i>
<i>Total Production:</i>		<i>3107 cases (750ml); 25 cases (1.5L); 6 bottles (5.0L)</i>
<i>Release Date:</i>		<i>October 1, 2015</i>

TASTING NOTES: April 2015

Brilliant, pale green straw-gold color. Vibrant lime, spicy mace, mineral and hazelnut nose. A juicy lime, tangerine and Fuji apple entry expands into a broad citrus/apple mid-palate that finishes with a lingering mineral and roasted grain flavors of uncommon length and depth. Cellar thru 2020 at 55° F.

FOOD COMPANIONS:

Pair with crab, scallops, salmon, halibut, sea bass and sole...grilled or in pastas. Roast fowl works too.