



WINEMAKER'S NOTES

2015 JOULLIAN CHARDONNAY • ROGERROSE VINEYARD

Roger and Rose Marie Hernandez planted their eight-acre Arroyo Seco estate vineyard in 1988 to six French clones of Chardonnay that originated at the University of Beaune's Dijon Research Station. The clones 77 and 809, in particular, exhibit exotic aromatics. However, the precise source of RogerRose's unique lychee fruit and honeysuckle-like nose is anyone's guess — perhaps it is due to the influence of the Dijon clones, or to Roger's farming practices that reduce cluster and berry size to half the California norm, or to the sandy, rocky soil around Arroyo Seco Road.

RogerRose Chardonnay is always notable for its exotic & floral nose, silky texture and beguiling finish. Because of the wine's delicacy, we use Burgundian yeast strains that emphasize aroma and texture, versus power and body. To further enhance delicacy and texture, only the tightest grain Allier & Vosges forest oak — seasoned for three years — is used for barrel fermentation and sur lie aging. Every effort is made to encourage a simultaneous yeast and malolactic fermentation to prevent any lactic acid/butterscotch flavors from overpowering the floral nose and finish.

TECHNICAL INFORMATION:

<i>Varietal Content:</i>	<i>100% Chardonnay, RogerRose Vineyard</i>
<i>Appellation/AVA:</i>	<i>Arroyo Seco (Monterey)</i>
<i>Harvest Date:</i>	<i>September 12 – September 15, 2015</i>
<i>Sugar At Harvest:</i>	<i>25.4° Brix</i>
<i>Fermentation:</i>	<i>100% Barrel-fermented, with 70% Malolactic fermentation</i>
<i>Barrel Aging:</i>	<i>Nine months "sur lie" in new and used Allier and Vosges French oak barrels</i>
<i>Alcohol:</i>	<i>14.2%</i>
<i>Total Acidity/pH:</i>	<i>6.1 g/L; 3.6</i>
<i>Residual Sugar:</i>	<i>Dry (.10%)</i>
<i>Total Production:</i>	<i>231 cases (750 ml)</i>
<i>Release Date:</i>	<i>October 15, 2016</i>

TASTING NOTES: December 2016

Polished chartreuse and medium straw in color. Key lime pie and lemon meringue on the nose with a touch of minerality reminiscent of wet stone. Vibrant with bright acid on entry leading to modest barrel spice and butterscotch. Balanced creamy and tart finish with lingering toasted oak and baked apples.

FOOD COMPANIONS:

Roger Rose's rich flavor and silky textures allows it to "cross-over" from an aperitif wine into a fabulous dinner wine that's perfect with sole, sand dabs, halibut, roast chicken or pork loin, and simple pastas drizzled with olive oil.