



History

Our popular estate Chardonnay is crafted with a blend of fruit from our warm and cool weather vineyards. The fruit from the warmer La Ribera Vineyards provides vibrant flavors to the finished wine while our cooler Anderson Valley fruit provides a more delicate component with subtle nuances and structure.

Winemaking

In 2014 we were once again blessed with good fruit set in the spring and continued good weather through the summer and fall, allowing for full ripeness of our premium Chardonnay. At the perfect point of maturity we hand-harvested and gently pressed the grapes. Once a viable fermentation was underway, the juice was barreled down to finish off fermentation and begins the maturation process. The wine aged for 9 months in French, American, and Hungarian oak barrels. About 15% of the barrels were new. The finished wine reflects the exceptional grapes and region with minimal influence from the winery.

Tasting Notes

Our 2014 Chardonnay captures the best of Mendocino with lovely aromatic expressions of Mendocino apples, lemon zest, pineapple, pear, and a touch of sweet toasty oak. A rich and silky texture is highlighted with the delightful flavors of ripe apple, lemon meringue, pear and caramel. Balanced acidity gives length to the finish. This wine is a perfect pairing with bacon wrapped scallops, herb-encrusted pork tenderloin, extra sharp cheddar and seasonal vegetables.

Appellation: Mendocino

Fermentation: Stainless steel tanks/barrels

Maturation: 9 months in barrels

Alcohol: 13.9%

Cases produced: 16,411

Sugar at harvest: 23.3-26.9° Brix

Harvest dates: August 27–September 16

Total acid: 6.0 g/L

pH: 3.4

Cellaring: 3-5 years with careful aging