



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 2015 the persisting drought led to a diminished yield, but excellent quality and concentration of flavors. Harvested earlier than any year on record, we picked and gently pressed the grapes. Once a viable fermentation was underway, the juice was barreled down to finish off fermentation and begin the maturation process. Stirred and topped every two weeks, the wine aged for nine 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 2015 Chardonnay is comprised of aromatic expressions including green apple, citrus zest, pineapple, pear, and a touch of sweet toasty oak. A rich and silky texture carries this wine on the palate, while balanced acidity gives length to the finish. This wine is a perfect pairing with roast chicken, creamy Alfredo pasta, king crab, extra sharp cheddar, and seasonal vegetables.

Appellation: Mendocino

Fermentation: Stainless steel tanks/barrels

Maturation: 9 months in barrels

Alcohol: 13.9%

Cases produced: 12,806

Sugar at harvest: 22.7 - 27.7° Brix

Harvest dates: August 17 – September 15

Total acid: 5.9 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging