



History

This wine was conceived in 1979 when our vineyard manager, Al White, recognized one special Chardonnay vine in the field that produced unique fruit. Aromatic and intense, we believed the fruit of this single vine would make an exceptional wine. Over the past 35 years we have grafted bud wood from that original “Vine One” to over 5,000 vines. Now with an entire field producing this special fruit, our 2014 Vine One Chardonnay marks the eleventh vintage of crafting this amazing wine.

Winemaking

Our 2014 Vine One Chardonnay is a welcome deviation from traditional Chardonnay. Capturing the full potential of the Vine One grapes, we pressed the fruit in whole-clusters to retain the fresh flavors and to avoid the bitterness from the seeds and stems. The resulting juice was then cool fermented in stainless steel tanks to dryness. To best respect the unique qualities of this wine, only 30% of the wine was aged in oak, while the balance remained in tank. The results show a pure expression of fruit and our estate terroir.

Tasting Notes

Deviate from tradition with a glass of our 2014 Vine One Chardonnay. Orange blossom, peach nectarine and green apple aromas charge this wine. Sustained richness and acidity provide lingering enjoyment on the palate. Consider pairing this wine with tuna tartare, heirloom tomato salad, lemon pepper chicken or baked Brie cheese.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: 9 months in tanks & barrels

Alcohol: 13.8%

Cases produced: 441

Sugar at harvest: 22.6-25.5° Brix

Harvest dates: September 5-16

Total acid: 6.4 g/L

pH: 3.5

Cellaring: 3-5 years with careful aging