



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 years we have grafted bud wood from that original “Vine One” to over 5,000 vines. With an entire field now producing this special fruit, our 2015 Vine One Chardonnay marks the twelfth vintage of crafting this amazing wine.

Winemaking

The warm and dry spring, summer, and fall led to a small crop with exceptional brightness and concentration. To retain the fresh fruit flavors and to avoid the bitterness from the seeds and stems, we whole cluster pressed the grapes. The resulting juice was then cool fermented in stainless steel tanks to dryness. To best respect the unique qualities of this wine, only 25% of the wine was aged in oak, while the balance remained in tank. The results show a pure expression of Vine One fruit and estate terroir.

Tasting Notes

Rediscover Chardonnay with a glass of our 2015 Vine One. Floral notes of orange and apple blossom, nectarine and lemon zest fill this wine with enjoyment. Perpetual richness and acidity provide lingering delight on the palate. Consider pairing this wine with mango habanero salsa, heirloom tomato salad, Baja fish tacos, or vegetable kebabs.

Appellation: Anderson Valley

Fermentation: Stainless steel tanks

Maturation: 9 months in tank & barrels

Alcohol: 13.9%

Cases produced: 431

Sugar at harvest: 22.3° - 22.4° Brix

Harvest dates: August 31 –September 3

Total acid: 6.3 g/L

pH: 3.3

Cellaring: 3-5 years with careful aging