



## 2013 Chardonnay Sonoma Coast

**ORIGIN:** The grapes for this Chardonnay came from several excellent vineyards in Sonoma County. Sangiacomo and Champlin Creek vineyards are located in the Carneros region. We work with some amazing Russian River Valley properties as well, including vineyards owned by the well-known Dutton family and Martinelli family. Wildcat Mountain Vineyard, a signature site for MacRostie, is high up in the hills and considered part of the Petaluma Gap region in Sonoma. All of our vineyards are located in unique cool climate areas of the Sonoma Coast appellation and offer distinct and complex characteristics to our Sonoma Coast Chardonnay.

**VINEYARD NOTES:** 2013 had ideal temperatures and growing conditions. The fruit came in the door healthy, ripe and luscious. All of the grapes destined for the Sonoma Coast Chardonnay blend were harvested by hand between September 4th and October 9th of 2013.

**WINEMAKING NOTES:** All grapes went direct to press as whole clusters and then gently pressed. By pressing as whole clusters we can keep the wines delicate and bright. After settling, most of the juice was racked into French oak barrels for fermentation, 20% of which were new.

Once the wines completed primary fermentation and a secondary, malo-lactic fermentation, the barrel-fermented lots were aged on the lees for six months, with occasional stirring to increase richness and body. To emphasize fruit aromatics a select few lots were fermented in stainless steel tanks and never went to barrel. The final blend was assembled prior to bottling, which ran the first two weeks of June 2014.

**TASTING NOTES:** The wine is pale straw gold in color. Delicate floral aromas introduce this wine followed by lemon citrus and peach stone fruit notes. This wine has a soft entry with an essence of spice from a pie crust and candied orange peel flavors. There is pronounced weight in the mid-palate and finishes with a crisp yet lasting lemon citrus zest on the tongue.

