



2013 Chardonnay Wildcat Mountain Vineyard



ORIGIN: The grapes for this Chardonnay came exclusively from our Wildcat Mountain Vineyard, owned by Steve MacRostie and his partners Nancy and Tony Lilly. Here the vines dig into the sparse volcanic soil and stand firm against the strong winds that race in off of the Pacific Ocean most afternoons. This fog-shrouded mountaintop vineyard is a classic Sonoma Coast site, cool and challenging, and produces wines of great distinction.

VINEYARD and HARVEST NOTES: The 2013 vintage was a beautiful one. The sun shined brightly and coaxed greatness from the vines planted in all of Sonoma Coast. Fruit from four different blocks with four different clones went into this vintage of Wildcat Mountain Chardonnay. Clone 76 off of Block H4 started singing first and came in on September 5th, 2013. This block just came into Chardonnay production this vintage and was a showstopper. The other three blocks are more established so take longer to ripen and were picked September 13th and September 16th of 2013.

WINEMAKING NOTES: The grapes went directly to press as whole clusters. The resulting juice was cold settled, racked off of its press lees, and moved directly to barrel for a cool fermentation. It was aged in these same French oak barrels, 18% of which were new, 18% one year old and the rest older. The wine resided here for ten months. The fermentation lees were stirred several times throughout the aging process. Once malolactic conversion was complete, the wine was left to age. The best barrels from each lot were then selected for the Wildcat Mountain blend. The wine was bottled on August 6, 2014.

TASTING NOTES: If one were to categorize this wine as a friend, this is one you would have a long intellectual conversation with. Mineral crushed gravel notes with a blend of lemon citrus hit the nose. Just when you are about to move on to the flavors a subtle floral lilac note touches the nose. Upon tasting there is vibrant fruit that perks up the taste buds. This wine has weight, substance and complexity. It finishes long with a note of honey which is this wine's signature. You can pair this wine with almost any food. It has that much going on. Try it with a Moroccan dish made with preserved lemons, a dish Steve MacRostie personally likes to prepare.

This vintage produced 44barrels, 1075(750 ml) cases

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