



2014 Chardonnay Sonoma Coast



ORIGIN: The grapes for this Chardonnay came from several excellent vineyards in Sonoma Coast. Sangiacomo and Hi Vista 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 and Martinelli families. Wildcat Mountain Vineyard, a signature site for MacRostie, is high up in the hills and considered part of the Petaluma Gap region. 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: The 2014 season could be considered to be a bit of a challenging and difficult year that ended well. Growers and winemakers deserve a tip of the hat.

The season began slightly ahead of schedule by the long term average, but in a very dry third year of drought. Even with most growers applying one or more mid-winter irrigations, dry soil conditions forced everyone to irrigate more than average. Canopy growth was similar to the previous year, and yield was good but average. Even with some threatening rains, our Chardonnay hung out and dried out, then 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 5th and October 7th of 2014.

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 2015.

TASTING NOTES: The wine is pale straw gold in color. Lemon peel, green melon rind and young pineapple aromas introduce this wine to the nose. The palate follows, soft and smooth, with just a touch of lemon pith structure. There is pronounced weight in the mid-palate with a unique mineral personality that will leave you thinking of a fresh lemon infused olive oil.

This vintage produced about 25,000 (750 ml) cases.

Suggested Retail Price \$25