



2014 Chardonnay Goldrock Ridge



ORIGIN: Goldrock Ridge is located just 4 miles as a crow flies from the Pacific Ocean in the very northwestern part of the Sonoma Coast appellation near the town of Annapolis. The cool maritime breeze provides optimal growing conditions for Pinot Noir. At 600 feet in elevation the vines sit above the fog layer giving them the warmth to fully ripen and develop flavors.

VINEYARD NOTES: We receive just 4 tons of Chardonnay from this vineyard, clone 76. The fruit from this vineyard was harvested by hand on September 24th 2014.

WINEMAKING NOTES: The whole clusters went direct to the press, to be gently squeezed into tank. From there the juice was cold settled for forty eight hours and put down to barrel for fermentation. After 11 months of barrel age the wine was bottled on August 15th 2015.

TASTING NOTES: Goldrock Ridge Chardonnay has soft gardenia and white peach aromas. The palate is delicate and refreshing. This wine shows nuanced, integrated oak with a finish that is lasting and memorable.

This vintage produced 10 barrels, 230 (9L) cases.
Suggested Retail Price: \$46