



2015 Chardonnay Sonoma Coast

ORIGIN: The grapes for this Chardonnay came from several exceptional Sonoma Coast vineyards. Sangiacomo and Hi Vista vineyards are located in the Carneros region. We also work with some amazing Russian River Valley properties, including vineyards owned by the renowned Dutton and Martinelli families. Another key vineyard in this wine is Steve MacRostie's own Wildcat Mountain Vineyard, which is situated high up in the volcanic hills of the Petaluma Gap region. Selected for their cool climates and unique growing conditions, these vineyards lend distinct and complex characteristics to our Sonoma Coast Chardonnay.

VINEYARD NOTES: The 2015 vintage brought slightly more mild temperatures than 2014. Chardonnay yields were consistent with typical averages, and the vines carried balanced crops in relation to canopies. All of the grapes for our Sonoma Coast Chardonnay were harvested by hand during September and October of 2015.

WINEMAKING NOTES: To preserve the bright and delicate character of the fruit, all of grapes went direct to press as whole clusters and were then gently pressed. After settling, 85% of the juice was racked into French oak barrels for fermentation, 17% of which were new. To provide a very fresh and focused element to the final blend, 15% of the juice stayed in stainless steel tanks for a cool fermentation.

Once the wines completed primary and secondary malolactic fermentations, 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, and never went to barrel. The final blend was assembled prior to bottling, which occurred during the first two weeks of June 2016.

TASTING NOTES: The wine begins with a beautifully fragrant nose of pineapple, mango and guava. On the palate, the tropical fruit elements mingle with lively citrus layers as well as hints of spice from aging in French oak. The finish is clean, refreshing and quickly invites another taste!

This vintage produced about 21,683 (750 ml) cases.