



2014 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 2014 vintage was bountiful and picks were done before the rain. Fruit from three different blocks with three different clones went into this vintage of Wildcat Mountain Chardonnay. Clone 76 and 95 contribute the aromas that are typical of wildcat while the clone 17 brought richness to the mouth feel. The blocks were pick three separate days--September 22nd and September 24th and October 2nd 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 for 10 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 15, 2015.

TASTING NOTES: Vibrant fruit drives this wine with the underlying minerality and lemon ginger known for this vineyard. This wine has weight, substance and complexity. It finishes long with a note of honey which is this wine's signature. Don't be shy about laying this down to age.

This vintage produced 46 barrels, 1080 (750 ml) cases
Suggested Retail Price: \$40

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