

Off the Vine

Vino Ladies Talk Wine



Harken - 2015 Barrel Fermented Chardonnay by O'Neill Vintners

This California Chardonnay pays tribute to the classic rich, oaky taste profile that many consumers still love but are having a harder time to find. The wine is 100% barrel and malolatic fermented, aged seven months in 80% American and 20% French Oak and offers a creamy, rich mouthfeel.

This rich Chardonnay exhibits a classic profile of tropical fruit and Bosc pear alongside warm oak aromatics. The palate suggests crême brûlée and buttered toast, and finishes with fresh acidity.

With the Santa Lucia Mountains rising to the west and Monterey Bay to the north, the Salinas Valley, where these grapes are sourced, is perfectly nestled in a coveted area of ideal climate and growing conditions for this wine with a buttery finish that has never really gone out of style.

About the Wine:

Vintage: 2015

Appellation: California, Arroyo Seco AVA of Salinas Valley

Alcohol: 13.5 %

SRP: \$15

Released: May 2016



CHER

The Harken Barrel Fermented Chardonnay proved to be the blast from the past as promised. Initially the wine provided fruity pear and toasted oak that would pair well with lemon pasta, fruits, and fish. This wine became more buttery as it opened up and spices of clove and cinnamon become more prominent. This wine had a luxurious feel that made me want to curl up with a bottle next to a roaring fire. Plus for a price tag of \$15 I feel like I took a time machine back to enjoy this "old school" Chardonnay.

DEANN

I thoroughly enjoyed the 2015 Barrel Fermented Chardonnay by O'Neill Vintners, the powerful oak fragrance and smooth "pear" taste. Personally I enjoyed the wine even more as it had time to breathe. For me the wine became even more buttery and the oak intensity mellowed. I would recommend this with Thanksgiving dinner or with dessert. A real bargain at only \$15.

JULES

Thank you Harken Wines for bringing back a buttery Chardonnay! Over the last ten to fifteen years the creamy, 100% oak barrel aged, buttery Chardonnays that I had grown up on virtually disappeared to be replaced with more fruity, crisp Chardonnays aged in steel. I feel this blurred the lines between Pinot Gris, Sauvignon Blanc and Chardonnay and I was missing a more full-bodied white that I have been craving! This 2015 Barrel Fermented Chardonnay delivers in all aspects; 100% aged in oak (80% American, 20% French) this creamy wine has a strong fruity nose, pears are prevalent. The initial taste is buttery but with a hint of spice, especially cloves and a nuttiness from the oak. I can't wait to pair this wine with some pumpkin ravioli, homemade turkey pot pie; ahhh the flavors of Fall!

SUZE

At first sniff of the 2015 Harken Chardonnay I noticed a light butteriness. It has a nice creaminess to it and for me a hint of pineapple or something tropical. I usually have not enjoyed Chardonnays in the last few years due to their tartness on the back of my tongue but I thoroughly enjoyed this wine because of its creamy butteriness. Thank you Harken for bringing this back. We enjoyed tasting this wine with some pumpkin cookies Jules brought and I have to say I enjoyed the wine even more. This Chardonnay would make a wonderful complement to your Thanksgiving turkey dinner.

Meet the Vino Ladies

Cher

(not the famous one)

A weekend wine taster who prefers a good craft beer over anything! Cut my wine tasting teeth on Rieslings and other sweet wines but have evolved through the years and now tend to gravitate towards red wines more than others. Enjoy full-bodied wines with low tannins and a smooth finish. Love the adventure of trying new wines but look for a bargain that is drinkable now.

DeAnn

A marketing professional who has been a beer drinker for most of my life; probably because I played softball and the two just seemed to go together! On occasion I enjoy a sweeter wine such as a White Zin, Chardonnay or Gewurztraminer. I'm a novice for sure and enjoy learning more about wine each day. I love the relaxed, social aspect of enjoying a glass of wine in the evening with a partner or a good friend.

Jules

A wine lover who appreciates the intricacies of different varietals, exploring how wines pair with food and learning more about how the weather, the land and processing affects the taste. An educated novice who is partial to full-bodied, jammy, reds with a smooth finish.

Suze

Over 50 but feel like 30. I sometimes enjoy a boxed wine, over ice, by the pool on a hot summer night or a smooth, not too dry red, during the winter cold. I usually prefer a semi sweet white wine but my tastes are evolving. I love to read or play on the beach with my puppy dog.

Contact the Vino Ladies at
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