

2014 Chardonnay Paso Robles



Sensory Notes

Featuring pear, apple and peach aromas with a suggestion of vanilla spice, our 2014 Chardonnay is a bright straw- gold color. Rich from barrel fermentation and aging, this wine shows peach and pear flavors with hints of butterscotch. The wine is soft, medium-bodied with balancing acidity and toasty oak that lengthens the finish.

Vintage Notes

The 2014 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This daunting start was followed by a warm early spring with average temperatures through April and May that gave us a reasonable start to the growing season. These moderate temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures remained moderate until we experienced a short heat spike at the end of August and again longer sustained heat spell at the start of October before moderating to normal temperatures to finish the season. Overall we experienced a vigorous harvest season that presented perfect conditions for excellent ripening at a bracing rate resulting in amazing depth of color and wonderful flavor maturity.

Winemaker's Notes

Our 2014 Chardonnay was crafted with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal, we hand-harvested into small bins in the cool of the morning and completed the short trip to the winery. At the winery, we crushed the fruit to the waiting press and held it there for 3 hours of skin-contact, prior to pressing to tank where the juice cold settled for 48 hours. At racking, the juice was transferred to barrels where we inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, we performed bi-weekly, bâtonnage, a stirring of the lees. Before bottling, the wine received a final racking where the blend was assembled and the wine prepared.

Wine Facts

Total acidity: 6.30 g/L

pH: 3.57

Alcohol: 14%

Barrel Fermented: 100%

Bottled: January 2015