



**2012 CHARDONNAY
LAKE COUNTY
WEDGE BLOCK VINEYARD**

VINEYARD

This is our second Chardonnay release from Lake County. The Wedge Block, named for its pie-shaped geometry, is located between Kelsey Creek and Soda Bay Road. The vineyard is organically farmed by David Weiss, and planted in 2007 with Chardonnay clones 17, a.k.a. Robert Young and 96. The clones were selected for their limited production of quality Chardonnay.

WINEMAKING

The 2012 vintage was a long cool ideal growing season in the North Coast. The grapes were hand-harvested and then whole cluster-pressed with a yield of 140 gallons per ton. The juice was cold settled overnight, racked and then split 50/50 between barrel fermentation and stainless fermentation options. After the primary fermentation, the barreled wine was inoculated for a second, malolactic fermentation and aged on its lees for nearly nine months. The stainless steel option remained in tank until blending and bottling in August 2013.

We use a Stelvin screw cap closure which we believe is the best way to finish any white or delicate wine. We do not want the freshness of this wine to be hindered or compromised by a cork. The cap also allows us to bottle the wine using less sulfites because of lower oxygen transfer into the wine, which will enhance the fruit character and increase bottle aging capability.

TASTING NOTES

This was a cool vintage which produced a wonderfully balanced Chardonnay. The aromas are of fresh peach and light citrus, with a slight hint of toffee. The lively flavors of peach and caramel with a long finish.

Harvest: October 1, 2012
Harvest Brix Average: 25.5
Harvest Acid: 4.4 g/l
Harvest pH: 4.00

Bottling: August 3, 2013
Alcohol: 14.2%
Residual Sugar: 0.25%
Bottling pH: 3.83
Production: 471 cases
Retail Price: \$25

