



**2013 CHARDONNAY
LAKE COUNTY
WEDGE BLOCK VINEYARD**

VINEYARD

This is our third 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 2013 vintage was an 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.

TASTING NOTES

The moderate temperatures we experienced this vintage produced a wonderfully full-bodied Chardonnay. The aromas are of fresh peach and mango, with a slight flinty note. The lively flavors are of white peach and caramel with a long finish.

Harvest: September 19, 2013
Harvest Brix Average: 24.4
Harvest Acid: 4.7 g/l
Harvest pH: 3.82

Bottling: August 4, 2013
Alcohol: 14.2%
Residual Sugar: 0.25%
Bottling pH: 3.57
Production: 794 cases
Retail Price: \$25

