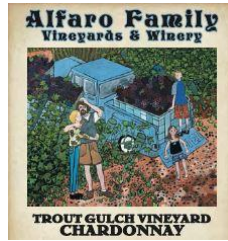


2014 “Trout Gulch Vineyard” Estate Chardonnay



The Vineyard:

Established in 1980, this dry-farmed vineyard is nestled in the Santa Cruz Mountains near the coastal town of Aptos. Its proximity to the sea assures the grapes receive the cooling influence of the Monterey Bay, which is so desirable when crafting this premium wine.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were harvested on September 29, 2014.

Winemaking:

The grapes were whole cluster pressed directly into a stainless steel tank for fermentation. After fermentation the wine was transferred into neutral oak barrels and aged for 7 months. The barrels were then topped up and aged on their lees. During the aging process they were occasionally stirred and underwent complete malo-lactic fermentation. After 7 months of barrel age, the wines were racked, blended, settled and then bottled by gravity, without fining or filtration.

The Wine:

Notes of citrus and lemon curd with a crisp mineral-like finish. Enjoy with your favorite fish, shellfish, poultry, pork, or dishes that have a cream or butter base.

Alcohol	13.5%	Production	152 cases
TA	.76	Release Date	Summer 2016
pH	3.2	Aging	7 months neutral French oak
Bottle Sizes	375 ml, 750 ml	Suggested Retail	\$27.50, \$60