

2015 “A” Estate Chardonnay



The Vineyards:

The grapes for this bottling come from the Grandma & Grandpa’s blocks of the Ryan Spencer Vineyard, the Lindsay Paige Vineyard, the Howard Vineyard and the Trout Gulch Vineyard. The Ryan Spencer and Lindsay Paige vineyards are located in Corralitos, at the southern end of the Santa Cruz Mountains Appellation less than 4 miles from the cooling influence of the Monterey Bay. The Howard Family Vineyard and the Trout Gulch Vineyard are located in nearby Aptos.

The Vintage:

The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were picked between September 23 and October 7, 2015.

Winemaking:

The grapes were whole cluster pressed directly into French oak barrels for fermentation. Each barrel from that point on was treated individually. Using a variety of cultured and indigenous yeasts the wines were fermented to dryness. The barrels were then topped up and aged on their lees. During the aging process they were occasionally stirred and underwent complete malolactic fermentation. After 9 months of barrel age, the wines were racked, blended, settled and then bottled by gravity without fining or filtration.

The Wine:

Light straw in color. The intense flavors of pear, apple and white peach are followed by a hint of lemon curd and honeyed oak.

Technical Data:

Release Date	Fall 2016	Production	1300 Cases
Alcohol	13.5 % by vol.	Aging	9 months in French oak (30% new)
Bottle Sizes	750 ml	Suggested Retail	\$22.00

Suggested Food Pairings:

This wine pairs well with fish, shellfish, poultry or serve as an aperitif.