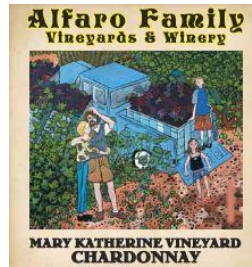


2016 “Mary Katherine Vineyard” Estate Chardonnay



The Vineyard:

Mary Katherine Vineyard stretches to the summit of the property, at 850 feet elevation on a steep terrace with an ocean view. The vineyard is evenly split between Pinot Noir and Chardonnay, and is CCOF Certified Organic. This wine comes from the Robert Young and Wente clones of Chardonnay, and is named for vintner/winegrower Richard’s wife and partner of 35 years.

Winemaking:

The grapes were whole cluster pressed directly into French oak barrels, where fermentation occurred spontaneously and no cultured yeast was added. The wine was fermented to dryness; the barrel was then topped up and aged on its lees. During the aging process it was routinely stirred and underwent complete malo-lactic fermentation. After 9 months of barrel age, the wine was racked, blended, settled and then bottled by gravity, without fining or filtration.

The Wine:

Pale straw in color, this wine begins with a subtle creamy tropical fruit nose that leads to the ripe citrus flavors of apple and pear on the palate, ending with a crisp, refreshing finish and a touch of oak. Enjoy with your favorite fish, shellfish, poultry, pork, or dishes that have a cream or butter base.

Technical Data:

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|--------------------|----------------|-------------------------|----------------------------------|
| Production | 192 cases | Release Date | May 2018 |
| Alcohol | 13.5 % by vol. | Aging | 9 months in French oak (40% new) |
| Bottle Size | 750 ml | Suggested Retail | \$30 |