

## 2013 'SONOMA COAST' CHARDONNAY

Release Date:	April 20, 2015
Harvest:	September 21 <sup>th</sup> and October 3 <sup>rd</sup> , at 24.9 degree brix average
Grape Source:	Durell- <i>Clonal selection: Wente - Hyde</i> Yellow Rock – <i>Bud wood: Montrachet, Burgundy</i>
Cases Produced:	250
Malolactic Fermentation:	100%
Aging	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue
Technical Notes:	Bottled: Unfined/Unfiltered, February 2 <sup>nd</sup> , 2015 Yield: 3.6 tons/acre average Total Acidity: 6.5 g/L pH: 3.42 Alcohol: 14.1%
The Vintage:	The 2013 crop was once again another large one. Not quite as large as the previous, due to grower anticipation this year's vines were in perfect vine vigor/fruit balance. All phases of the growing season were strait forward. Sounds boring but boring winegrowing equates to excellent wine. Even the ripening season was uneventful, other than a little harmless rain in September. Harvests generally in recent years seem to be more compact and this one started the second week of September and lasted just 30 days. A 30-day harvest would normally create overload difficulties in the winery but since Chasseur production has been decreasing significantly every grape received full attention. The resulting wines are stylistically the antithesis of the 2012's, which were tightly wound early on and needed time to open up. The 2013's are very forward, open, aromatic and ready for drink.
Winemaker's Notes:	Opulence is the word for this wine and yet it walks that line between richness and refreshment. An aromatic quilt of peach, preserved lemon, Bosc pear, nutmeg and roasted grain all stitched together by a complex thread of noble harmony with no loss of clarity. On the mid-palate full flavors of honey suckle and crème brûlée continue on to a seemingly never-ending finish.