

## 2014 'SONOMA COAST' CHARDONNAY

Release Date:	May 1, 2016
Harvest:	September 21 & October 3th and 24.8 degree brix average
Grape Source:	West County
Cases Produced:	196
Malolactic Fermentation:	100%
Aging:	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue and Francoise Frere
Technical Notes:	Bottled: February 12, 2016 Yield: 2.4 ton/acre average Total Acidity: 6.7 g/L pH: 3.47 Alcohol: 14.1%
The Vintage:	Could the 2014 harvest be on par with the 2007? All those reading these words who are familiar with the 2007 harvest; as to whether it is or is not will have to be your decision. But the undisputed facts are that the vintage came from a wonderful growing season with near perfect timing for all phases; bud break, set, version and harvest which one would come to expect of a great or nearly great vintage. The yield was such that no one will want for more but not so large that the wines are without weight and color. The true sign of a terrific vintage is that little or nothing needs to be added at the must/juice stage and this vintage being no exception. All lots came in with proper sugars and excellent acids requiring little or no additions at the fermenter. And in my years of making wine I've found that the less added to wines by us humans, as opposed to nature, the better the wine.
Winemaker's Notes:	White peach, citron and Fuji apple scents harmonize wonderfully in this heavyweight bottling. On the palate sinewy but firm rich mouth filling textures of vanilla cream wafer, crème brule, mineral and beeswax mingle to create pure balance. The flavors shift to a clean but full finish of tarte tatin, toasted hazelnut and apple pie that linger to what seems an eternity.