

2013 Sonoma Mountain Chardonnay

Winemaker Notes: By Aaron Pott & Elizabeth Tangney

Pale golden hues precede aromas of nectarine with hints of honeysuckle and lemon peel. Flavors of stone fruits with notes of persimmon, lemon meringue and subtle toast. Light, velvety

mouthfeel and a crisp finish.

Varietal: 100% Chardonnay

AVA: Sonoma Mountain

Vineyard: Scopus vineyard, farmed by Ulises Valdez. High elevation, eastern-

facing slopes. Climate cooled my San Francisco Bay morning fog

throughout growing season. Rocky, red volcanic soil.

Winemaking: Whole cluster press

Native yeast fermentation Aged sur lie with batonnage 100% malolactic fermentation

Barrel Aging: 18 months in French Oak barrels, 30% new, 70% once used

Alcohol: 14.5%

Bottling date: March, 2015