

## 2014 Fort Ross - Seaview Chardonnay



### Harvest Notes

In many ways, the 2014 vintage is one for the record books. The third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soil with water, and cool summer weather allowed for the vines to thrive resulting in the earliest harvest on record.

### Winegrower Notes

This Chardonnay comes from two selected blocks within one vineyard on the third coastal ridge from the ocean, near the town of Seaview. The low-fertility soil and the cool temperature near the Pacific Ocean produce a distinctive Chardonnay. This bottling comes from two blocks within the vineyard both planted to Chardonnay clone Dijon 76, 95 and 96. Harvested at night, the fruit was rigorously hand sorted prior to whole cluster pressing and barrel fermentation with indigenous yeasts.

### Tasting Notes

Maybe the most Burgundian Chardonnay in our portfolio, this seductive Chardonnay displays explosive aromas of lime blossom and William Pear with underlying mineral notes. On the pallet the wine displays tension between bright acidity and cool-climate structure framed with flavors of nectarine and lemon custard. This wine is delightfully elegant upon release but will continue to gain complexity with bottle age for 3 to 5 years.

### Vineyard Sources

Lee Martinelli Jr. - Charles Vineyard

### Harvest Data

September 13th and 14th

Alcohol 14.1% | pH 3.64, | TA 0.58

### Fermentation

Whole cluster pressed and fermented with indigenous yeast

### Cooperage

40% new French Oak

### Bottling

February 2016

### Cases Produced

315 cases

### Release Date

April 2016