



"THE WINDS OF SONOMA LENT US OUR NAME. BE IT A STEADY BREEZE OR A FIRM GUST, AN ANABATIC WIND IS ONE THAT FLOWS UP THE HILLS OF A VINEYARD DURING CALM AND SUNNY WEATHER."

—JOHN SWEAZEY, PROPRIETOR

2014 CHARDONNAY, SONOMA COAST

VINEYARD NOTES

Highlighting the beauty of the appellation each year, our Sonoma Coast Chardonnay is an artistic blend sourced from distinct areas within the vast Sonoma Coast AVA. Each of the vineyard locations contribute to the balance and beauty of this wine – from the wind swept regions in the southern end to the cool and foggier regions in the north. As with the preceding two vintages, the 2014 vintage allowed for an optimal hang time and perfectly ripe fruit. This enables each vineyard to showcase its characteristics in the final blend. The result is a wine with nuanced texture, bright fruit and crisp acidity.

TASTING NOTES

Fresh and lively citrus aromas come together with graham cracker and a touch of brown butter. The palate is opulent and complex. Ripe fruit and lemon curd marry with round acidity finishing with supple tannins.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

Vineyards: J McK Estate Vineyard, Denmark Vineyard, Dutton Ranch (Mill Station and Shop Block)

Harvest: 9/7, 9/8, 9/12 & 9/24

Brix: 23.9

TA: 6.1 g/L

pH: 3.61

Alcohol: 13.6%

Method/Aging: Hand-sorted and whole cluster pressed. Barrel fermented (60% malolactic fermentation, retaining 40% natural malic acid). Aged 17 months sur lie in French oak barrels, 20% of which were new.

Cooperage: François Frères, Damy, Taransaud—Medium Toast

Cases Produced: 887

Retail: \$36/bottle

