



"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

2015 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. The 2015 produced low yields of concentrated, beautiful fruit. Each vineyard showcased its characteristics in the final blend. The result is a wine with nuanced texture, bright fruit and crisp acidity.

TASTING NOTES

Rich aromatics of orange blossom, orange oil and lemon custard fill the nose with a lingering leesiness. The palate is opulent and complex. Ripe fruit, lemon cream and sweet herb come together with bright acidity.

TECHNICAL NOTES

Varietal: 100% Chardonnay

Appellation: Sonoma Coast

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

Harvest: 8/17, 8/22, 8/24, 9/2, 9/9

Brix: 23.8

TA: 6.1 g/L

pH: 3.46

Alcohol: 13.5%

Method/Aging: Hand-sorted and whole cluster pressed. Barrel fermented (80% malolactic fermentation, retaining 20% natural malic acid). Aged 17 months sur lie in French oak barrels, 20% of which were new.

Cooperage: Damy, Cavin, Remond

Cases Produced: 728

Retail: \$36/bottle

