

Chardonnay

2014

Vintage:	Eighth
Composition:	100% Chardonnay
Clone:	809
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, established 1981
Block:	Block 15
Yield:	2.5 tons per acre
Average Vine Age:	12 years
Grape Varieties:	CH
Rootstock:	101-14

Vintage Summary: The 2014 growing season started with an early bud break due to an early spring. As in the previous year, ideal conditions during bloom allowed for an almost perfect set. The temperate conditions continued through veraison in July and August. The August earthquake did not affect the vines and the early harvest season began without interruption.

The 2014 vintage had very uniform clusters and balanced to light canopies compared to that of 2013 and 2012. The harvest season started off early, with ideal moderate temperature.

The wonderful set gave a more “normal” yield for the early varieties(e.g. SB, CH, PN). However the lack of soil moisture affected the canopies of the later varieties(e.g. CS, SY, PV) such that our yields were lower than planned. Due to the early start, we were able to pick out before the late October rains. The vintage berry sizes were smaller and clusters were small.

Harvest Date:	September 6, 2013
Fermentation:	60% New French Oak Barrels
Yeast:	Natural
ML:	Natural
Wood Origin:	Allier, Tronçais, Vosges
Ageing:	French Oak
New Oak Barrels:	90%
Fining / Filtering:	None / Filtered
Alcohol:	14.0%
Bottled on:	March 16, 2015

Winemaker’s Tasting Notes: The physical manifestation of those rare moments when you get to steal away to a shady spot on a hot summer day with a good read... Thirst quenching nectar that boasts just enough stone fruit, flowers, sweet lemon curd and minerality to maintain beautiful balance. We keep it absolutely pure by fermenting it cold over the course of 5-6 weeks, with no malolactic fermentation and only a kiss of oak.

Cellaring:	1 – 3 years
Production:	85 cases
Price:	\$55 / 750ml

