



## 2015 CHARDONNAY | CARNEROS

### Grape Variety

100% Chardonnay

### Vineyards

The 2015 Emblem Chardonnay grapes come from the vineyards in the southern portion of the Los Carneros appellation. The Carneros region is famous for the climatic influences of the San Francisco bay providing the perfect combination of summer fog with warm days and crisp nights. This allows a long fresh growing season which makes this an ideal location for growing our Chardonnay grapes.

### Vintage Notes

Another drought year pushed the Chardonnay to have smaller berries and clusters yet more concentrated. While the vintage was dry, the coastal and foggy climate of this vineyard location provided ambient humidity which was absorbed through the leaves. A lovely hang-time provided exceptional fruit development. Cold nights preserved acidity while warm days amplified the unique fruit attributes of this wine. The growing conditions were wonderful and although a little more rain would have been ideal during the winter, the overall growing season was comfortable.

### Winemaking

Finding freshness within Chardonnay is something we strive to capture. Chardonnay has depth and beauty in the grape which is captured by gentle whole cluster pressing immediately after the grapes are harvested. Barrel fermentation preserves the freshness of the grapes and delivers richness throughout aging. The barrels are stirred daily during fermentation to promote a quick malolactic fermentation. This allows a richness to develop ensures that the wine stays vibrant and textured. The wine is barrel aged in 33% new French Oak for 10 months.

### Tasting Notes

This full-bodied wine shows aromas of freshly cut honey crisp apples and Asian pears with refreshing and balanced mouthwatering acidity. The French oak barrel imparts delicate aromas of toffee and caramelized Asian pears.

7 g/l total acidity; 3.38 pH;

14.5% alc. by vol.

SRP: \$35.00

Production: 454 Cases

