



THE STORY

Planted in 1975, the Whitney's Vineyard (so named after Fred and Juelle Fisher's first daughter) is located on a gravelly hillside with a gently sloping southwestern exposure. The Vineyard is planted to Old Wente clone Chardonnay and produces less than one ton per acre. Today, these vines produce small berries that express their mountain heritage with mineral undertones and uniquely concentrated fruit flavors.

THE WINE

- Whole cluster pressed to tank, cold settled for 24 hours, barrel fermented
- Partial malolactic fermentation
- Aged 16 months sur lie, 100% French Oak (50% new)
- Alcohol by volume 14.3%
- Bottle date unfiltered in March 2013
- 197 cases produced

WINERY TASTING NOTES Pale straw color; tantalizing aromas of honeydew melon, lemon zest and apricot with a hint of fresh pineapple. This 2011 vintage strikes the perfect balance between ripe fruit flavors and mountain mineral acidity. On the palate flavors of ripe fig, green apple and apricot dance with wet stone minerality and bright acidity, culminating with sweet marzipan lemon meringue for a long finish. This is a truly scintillating chardonnay that should continue to evolve over the next 10-15 years.

- Whitney Fisher, *Winemaker*