



### THE STORY

Planted in 1999 with a selection of Dijon clones, this vineyard lies on a steep, rocky, Northeast-facing slope of our Mountain Estate at an average elevation of 1,300 feet. These vines receive early morning sun and minimal exposure to hot afternoon temperatures, an ideal environment for gradual ripening and maximum maturation of the grapes.

### THE WINE

- Harvested September 9 – October 4
- Whole cluster pressed to tank and cold-settled for 24 hours
- Partial malolactic fermentation
- Aged 18 months sur lees in French oak barrique (225L, 40% new), 500L puncheons and concrete vessels
- No sulfur additions through cellaring (none at harvest, none in cellar); free SO<sub>2</sub> adjusted at bottling
- Alcohol by volume 14.5%
- Bottle date: March 2014
- 715 cases produced

### TASTING NOTES

Bright aromatics of honeysuckle and lemon zest jump from the glass, followed by hints of Asian pear and candied almonds. A dense wine, the palate boasts juicy pear, ripe melon and summer fresh apricots. On the finish, pronounced mountain acidity provides ample contrast, leaving your palate thirsting for another taste!

~ Whitney Fisher, *Winemaker*

### REVIEW

Green pears, melon and apricots are all very much alive in the 2012 Chardonnay Mountain Estate Vineyard. The 2012 is bright and articulate in the glass, with additional layers of volume and pure texture next to the 2011. A beautiful, expressive wine, the 2012 is also full of promise. (92 – 94 Points)

~ Antonio Galloni, *Vinous Media*