



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
- Native malolactic fermentation in barrel
- Aged 18 months sur lees in French Oak; 500L Puncheon & 225L Barrique barrels (40% new)
- Bottled unfinned and unfiltered
- Alcohol by volume 14.5%
- Bottled March 2015
- 295 cases produced

WINERY TASTING NOTES

The 2013 Whitney's Chardonnay is simply gorgeous - at once subtle and powerful. With seamlessly integrated oak nuances from the extended barrel aging regime, aromas of lemon curd, apricot and perfumed white fruits soar from the glass. On the palate, the wine unfolds slowly to reveal intense citrus, deep pear flavors and crushed rock minerality emerging from the unique sedimentary gravel soils. With its firm structure and captivating orange zest finish, I am certain this wine will age beautifully and develop complexity for years to come.

- Whitney Fisher, *Winemaker*

REVIEW

The 2013 Chardonnay Whitney's Vineyard wraps around the palate with serious weight and intensity. Dried pears, flowers, mint and herbs all take shape as the 2013 opens up. This is a great example of 100% Wente clone Chardonnay. The resonant, textured style will appeal most to readers who enjoy rich Chardonnays.

- (93 - 95 points) Antonio Galloni, *Vinous Media*