

## 2014 Estate Oak Free Chardonnay Napa Valley



### *Winemaker's Notes:*

This Chardonnay presents with brilliant shades of pale yellows and green. Aromas of nectarine, white peach, lime, and kiwi combine with expressive orange marmalade. Flavors of nectarine follow with lime, honeydew and orange zest. This is a bright, exciting wine that finishes clean and crisp with lots of exotic flavors.

### *Growing Season:*

California experienced a drought due to lack of rain and poor snowpack in the Sierra Nevada Mountains in 2014. Our vineyards experienced our first significant rainfall in February, which provided a welcome soak of 8 inches, helping to replenish our water reserves. While March brought some rain as well, the entire growing season overall was dry. May started warm, and the warming trend continued with a hot June. The heat continued through the early part of October. At St. Supéry, we were fortunate that we grow all of our own grapes, so we could make the best decisions possible for our vineyards under these conditions. While the resulting yields were light, the quality of our fruit was terrific, and the resulting wines show tremendous promise.

### *Winemaking:*

After achieving the desired flavors on the vine, the Chardonnay was harvested in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were pressed to tank and immediately chilled and settled prior to fermentation. All fermentation was completed in stainless steel tanks at cool temperatures to maintain and enhance the natural flavors. Six percent of the blend was put through secondary malolactic fermentation to enhance complexity. The wine was kept on yeast lees for 4 months and stirred once a week to broaden the palate feel.

<b>Appellation</b>	Napa Valley
<b>Vineyard</b>	Dollarhide Estate Vineyard
<b>Oak Maturation</b>	None
<b>Malolactic Fermentation</b>	6%
<b>pH</b>	3.31
<b>T. Acidity</b>	5.8 g/L
<b>Residual Sugar</b>	<0.2%
<b>Alcohol</b>	13.5%
<b>Harvest Dates</b>	August 28 - September 1, 2014
<b>Bottling Date</b>	February 11, 2015
<b>Case Production</b>	3,395 Cases
<b>Suggested Retail Price</b>	\$25.00

ESTATE GROWN + SUSTAINABLY FARMED  
CERTIFIED NAPA GREEN

