



2014 VINE CLIFF LOS CARNEROS CHARDONNAY

VINEYARD

Vine Cliff Winery's picturesque twelve-acre Estate Chardonnay vineyard is in the heart of the Los Carneros appellation. This cool, coastal appellation is ideal for growing Chardonnay. Cool foggy mornings in conjunction with warm afternoon breezes off San Pablo Bay allow for long hang time, essential in good aroma, flavor and acid development. The 2014 growing season was kind to our Carneros Chardonnay. Warm days and cool nights in the Carneros gave us slow, even ripening, low yields and small berries with concentrated flavor and aroma.

WINEMAKING

Grapes from individual vineyard blocks were hand-picked separately, in the cool early morning, then carefully hand sorted at the winery before whole cluster pressing. After cold settling, the juice was gravity racked into French oak barrels for fermentation and aging. The character of our 2014 Los Carneros Chardonnay reflects the grapes from which it was produced, a blend of 77% Dijon clones, 12% UCD Clone 4, and 11% Wente. This wine was aged on its lees for ten months in 45% new French Oak barrels before being gently racked out of barrels. It was bottled unfinned and unfiltered to preserve the expression of its natural fruit aromas and flavors, complexity and texture.

TASTING NOTES

Our 2014 Los Carneros Chardonnay is rich and elegant with complex aromas of green apple, Meyer lemon, baked pear and floral notes. Barrel aging and fermentation in the finest tight grain French oak barrels provides a rich bouquet of butterscotch, toasty vanilla, and nutmeg. The palate is rich and luscious, balanced with bright acidity. Flavors of pear, apple and lemon creme linger on the long, smooth finish.



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