



## 2014 Proprietress Reserve Los Carneros Chardonnay

Established in 1871 and noted as the premier Napa Valley winery, Vine Cliff Vineyard and Winery was resurrected from ghost winery status by the Sweeney family in the 1980s. Vine Cliff Winery produces limited quantities of ultra-premium, estate grown Cabernet Sauvignon and Chardonnay from Oakville AVA and Los Carneros AVA respectively. Vine Cliff Vineyard encompasses a hundred acre estate with various elevations and terraced slope orientations that range from valley floor to a bench vineyard at 680 feet elevation. Our wines are reflective of our unique and highly acclaimed terroir and made in a balanced style with layer upon layer of subtlety and complexity.

**WINE PROFILE:** Our Proprietress Reserve is blended from the very best lots in a given vintage, demonstrating the depth, complexity and balance provided by this 12+ acre vineyard with thirteen separate blocks and seven different clone and rootstock selections.

**TASTING NOTES:** Our 2014 Los Carneros Proprietress Reserve Chardonnay has complex aromas of green apple, lemon crème, pear, mineral, apricot and hints of toasted vanilla and cedar. The palate is rich and luscious, balanced with bright acidity.

**VINTAGE NOTES:** The 2014 vintage was the second in a series of drought years and conveys the depth of flavor those conditions optimally give. While rainfall was generally about half of normal the timing could not have been better: heavy rains in late February and early March gave a much-needed drink of water to the vines as they were emerging from dormancy and about to begin bud break. The near perfect growing season featured a warm dry winter leading to an early bud break and flowering. The summer was generally mild and without heat spikes giving the grapes a textbook path to excellence. The early start to the growing season allowed for one of the earliest harvests on record and generally minimized any effect the August 24th South Napa Earthquake had on vineyard and winery operations.

**VINEYARD NOTES:** The Carneros Estate vineyard is a gentle south facing slope set between the foggy and windswept San Francisco Bay marshes and the sunny foothills of Mt. Veeder. This geography allows for moderate daytime highs and cold nights which translates into high acidity and fresh aromas. The clay loam soil extends about 30 inches deep before hitting an impenetrable clay subsoil which limits vine vigor and yield.

**SOIL:** Haire clay loam

**ELEVATION:** 130'

**VARIETAL COMPOSITION:** Chardonnay clones 76, 548 and Wente.

**FERMENTATION PROTOCOL:** Gently pressed whole cluster and barrel fermented using selected yeasts. Spontaneous malolactic fermentation completed 100%.

**COOPERAGE COMPOSITION:** 70% new French oak from cooperages François Frères and Louis Latour.

**BARREL AGING:** 10 months *sur lie*.

**PRODUCTION QUANTITY:** 350 cases

