



2015 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 Los Carneros Chardonnay is blended from lots in our Carneros Vineyard in each vintage, demonstrating depth and balance.

TASTING NOTES: Our 2015 Los Carneros Chardonnay is classic Chardonnay. Elegant with complex aromas of pear, green apple, lemon citrus, mineral and floral notes. There is a rich bouquet of hazelnut, butterscotch, and vanilla. The palate is rich and luscious, balanced with bright acidity. Flavors of crème brûlée, pear, apple and lemon crème linger on the long smooth finish.

VINTAGE NOTES: The 2015 growing season was marked by a drastic reduction in crop size. This was a result of weather conditions that impacted fruit set. The vines natural reaction to having less fruit is to put all its energy into assuring that the fruit it does set is of the highest possible quality. So, once the main growing season started, the temperate conditions of Los Carneros gave us ripe, concentrated flavors and aromas while the cool nights preserved crisp acidity and gave great balance on the palate. All in all, this is a vintage to collect and enjoy the additional complexities afforded as it ages.

VINEYARD NOTES: The Los 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 locale allows for moderate daytime highs and cool nights resulting in fresh aromas and balancing acidity. The clay loam soil is shallow and limits vine vigor and yield further intensifying the flavor and aroma profile of the resulting wines.

SOIL: Haire clay loam

ELEVATION: 130'

VARIETAL COMPOSITION: 100% Chardonnay, a blend of 51% Dijon clones, 22% UCD Clone 4, and 27% Wente.

FERMENTATION PROTOCOL: Grapes from individual vineyard blocks were hand-picked separately, in the cool early morning, and hand sorted before whole cluster pressing. After cold settling, the juice was gravity raked into French oak barrels.

COOPERAGE COMPOSITION: 45% new French oak

BARREL AGING: This wine was aged on its lees for 9 months before being gently raked out of barrels. It was bottled July 28th, 2016, unfiltered to preserve the expression of its natural fruit aromas and flavors, complexity and nature.

Harvest Brix: 24.7 TA: 0.63g/100mL Alcohol: 14.2% pH: 3.50

PRODUCTION QUANTITY: 3,451 cases (6 pack)

