



2015 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 Carneros vineyard with thirteen separate blocks and seven different clone and rootstock selections.

TASTING NOTES: The 2015 Vine Cliff Proprietress Reserve Chardonnay has an intense aroma that is filled with notes of preserved lemon, baked apple, and hints of honey suckle. Toasted almond, and vanilla add dimension. On the palate, lemon cream, toasted brioche, and butter-scotch leave a long and lingering finish. The mouth feel is rich and full bodied yet is balanced with acidity and freshness.

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 vine's 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, 2015 is a vintage to collect and enjoy the additional complexities afforded as it ages.

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

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

COOPERAGE COMPOSITION: 50% new oak of which 88% is from French cooperages François Frères, Rosseau, Atelier, Sirugue and Vosges, and the remainder in American oak coopered by Seguin Moreau.

BARREL AGING: 10 months *sur lie*.

PRODUCTION QUANTITY: 350 cases



WINERY: 7400 SILVERADO TRAIL, NAPA, CA 94558 TASTING ROOM: 699 ST. HELENA HIGHWAY, CA 94574 USA

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