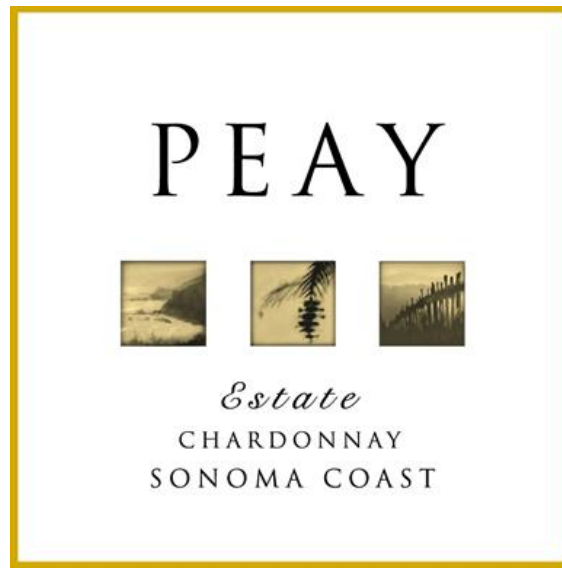


2012 ESTATE CHARDONNAY



We have been so excited for the 2012 Estate Chardonnay that we poured it at 4 dinners this summer alongside the 2006 Estate Chardonnay, a wine we feel is at its peak. The intention was to demonstrate how good the 2006 tastes with 8 years in the bottle and to say, “hey, check out the 2012. It is delicious now and will be even better than the 2006 with a few more years under its belt.” The nose has a faint smoky, toasty element with green sap and lemon meringue highlights. The initial fruit impression of Bartlett pears and unripe lychee is well-complemented by a soft, round texture. As the wine passes back to the mid-palate it becomes more delineated, leaning out, and leaving distinct mineral and lemon custard notes on the finish. The 2012 is well-proportioned with good depth and structure and should age very well. We would start drinking it in 2015 and believe it will improve to 2020 to 2023.

Clones: Hyde (30%), Robert Young (22%), Dijon 95 (20%), Dijon 95 (18%), and Rued (10%).

Harvest dates: October 5th - 12th

Primary fermentation: Whole cluster pressed, 100% indigenous yeast

Secondary fermentation: 100% malolactic fermentation

Aging: Aged sur lies in 28% new François Frères, Cadus and Damy new French oak barriques for 11 months. Bottled unfinned and unfiltered.