



LA FOLLETTE WINES

AN ONGOING DIALOGUE
WITH SINGULAR VINEYARDS

2014
CHARDONNAY
NORTH COAST

ABOUT

The North Coast appellation encompasses some of the coolest vineyards in the state, where yields are low and fruit ripening is often moderated by maritime influences. The vineyards within this boundary share a coastal trait: cool, foggy mornings, mild afternoons and chilly evenings, characteristics that contribute to bright fruit and crisp acidity in the wines. Adventurous vintners who explore the edge of possibility from the North Coast cultivate grapes with verve and bracing acidity not commonly found in California Chardonnay.

WINEMAKING

The 2014 harvest was without rains, so the fruit was received in pristine condition with every pick. First to be harvested were two lots of organic Chardonnay grown in Mendocino County. The second component, and our last pick of the year, comes from a well-established vineyard in the Sonoma Coast. Here old vine Chardonnay ripens slowly, adding gravitas and volume to the overall blend.

TASTING NOTES

An inviting bouquet of vanilla bean, biscuit and lemon zest. A creamy entry that bursts into citrus and nectarine flavors mid-palate. The structure of the wine builds to a fine tension between minerality and acidity. Elegant and energetic, our North Coast Chardonnay is a harmonious blend of tank and barrel fermentations; decidedly coastal in structure.

TECHNICAL NOTES

100% Chardonnay
Alc. 13.8% | pH 3.49 | TA 0.60 g/100mL
3,335 cases
Price \$22

