



LAVINEA

ELTON VINEYARD

2014 *Chardonnay* N° 0001

Harvest Data: 20.9 brix, pH 3.20, TA 7.7

Pressed: Gentle & Long Champagne program

Settled: 12 hours then racked

Fermentation: Spontaneous native fermentation in barrels with 20% New French Oak

Malolactic fermentation: Indigenous and 100% complete by June 17th, 2015

Bottled: March 1st, 2016

Cases Produced: 311

Aging Potential: Over 5 years

2014 CHARDONNAY TASTING NOTES

Pale golden with a silver edge, the first nose opens with honeyed white peaches and fresh lemon curd on graham crackers, quickly followed by complex and floral notes of acacia, honeysuckle with hints of quince. A nervous entry on the palate with a smooth core, light creaminess and sustained acidity that reveals white peaches and citrus character with hints of vanilla & mace on a long, complex and tight finish. A fresh and complex wine that is truly enjoyable now, yet will gain in complexity as it ages.