

## 2014 Sonoma Coast Chardonnay

### Vineyard Profile

100% Chardonnay, Sonoma Coast

The Sonoma Coast appellation spans nearly 2,000 vineyard acres and is one of the most diverse and enigmatic growing regions in the state. Heavily influenced by the Pacific Ocean, the Sonoma Coast experiences fog and cool winds daily, making it the perfect location for Burgundian varietals. This bottling combines several vineyard sites in order to build complexity and truly capture the breadth of the region.

### Winemaker Notes

Golden yellow in the glass, the 2014 Sonoma Coast Chardonnay shows great varietal character on the nose: ripe Gravenstein apples, lemon curd, candied pineapple and key lime lead with supporting notes of butter shortbread baking spice from time in barrel. Rich and mouthfilling, the palette echoes the nose while bright citrus acidity and an underlying minerality keep the wine in balance. The barrel fermentation lends to a creamy, luxurious texture and a hint of sweet baking spices. A long, lingering finish of lime and toasted almond entice you to take another sip.



-Proprietor & Winemaker, Rick Davis



### Production Data

Composition: 100% Chardonnay  
pH: 3.5  
TA: 6.58 g/L  
Alcohol: 14.2%

Aging: 100% Barrel Fermented,  
30% new European oak  
Release Date: November 1, 2018

